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Director of Food Operations
Brewsky's Food & Spirits

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8th & P In the Haymarket 328-2739 16th & South Brewsky's South 438-2739 27th & Cornhusker Brewsky's North 466-2739 70th & Van Dorn Brewsky's East 483-2739





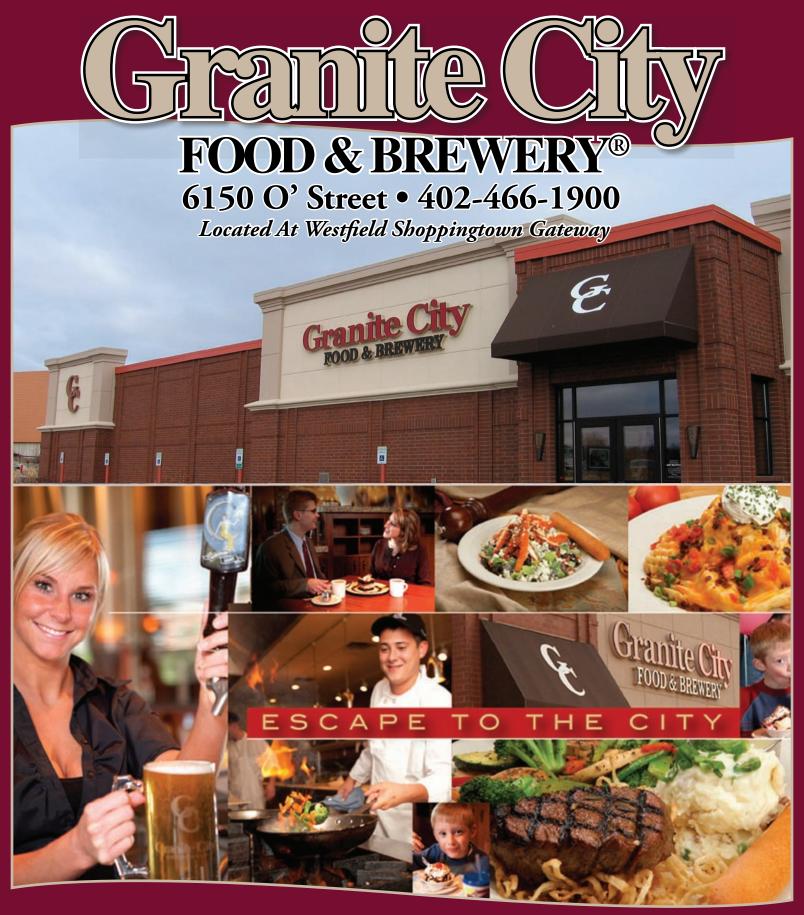












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Mon – Thurs: 11am – 11pm • Full Menu Until 10pm & Appetizers Until 10:30pm Fri & Sat: 11am – Midnight • Full Menu Until 11pm & Appetizers Until 11:30pm Sunday: 10am – 10pm • Full Menu & Appetizers Until 9pm • Brunch 10am - 2pm

NITELITELIN(OLN.com

LINCOLN'S BEST DINING, NIGHTLIFE & ENTERTAINMENT RESOURCE



The newest resource to come to Lincoln is NiteLifeLincoln.com, this site is your one stop for Lincoln's dining & nightlife scene, featuring full menus of all participating restaurants, interactive bar & club listings, local special events, live music & concert info plus much much more! When planning your next trip to Lincoln, check out NiteLifeLincoln.com... you can even book your next hotel stay!



Also Check Out Partyclogzeem Fore

Tarty Dogz.com

For information about booking for your party or special event contact us at 402-817-4159 partydogz@partydogz.com

- o Pro & Post Game Events
- The Best DJ/s
- o Live Shows
- o Wild Parties
- o Karanke & Bands
- And More



Feature Articles:

Restaurant Spotlights

A review of Lincoln's finest locally owned cuisine. A Taste Of The Orient p19 • Wasabi! A Unique Experience p21 Mexican Sensation p24 • For The Love Of Sandwiches... p26

Nightlife & Entertainment

Spotlights on Lincoln's Nightlife

Welcome to Nightlife Downtown! p7 • Get Your Groove On p9 It's Game Day... Go Big Red! p10 • Karaoke Crazy! p16

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Spikes	14
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Menu Listings:

BANQUET ROOM OPEN TUES. - SAT. OFFERING THE PERFECT WAY TO WITH A BANQUET ROOM AVAILABLE **ENTERTAIN CLIENTS OR RELAX AND** THAT CAN ACCOMMODATE UP TO 80 PEOPLE ENJOY THE EVENING WITH FRIENDS. 02.475.9922 Q™ & 'Q' St. • In Historic Haymarket

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The +

· Kid's Menu

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In Every Issue:

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VISITOR

Lincoln's Premier Dining and Nightlife Entertainment Guide

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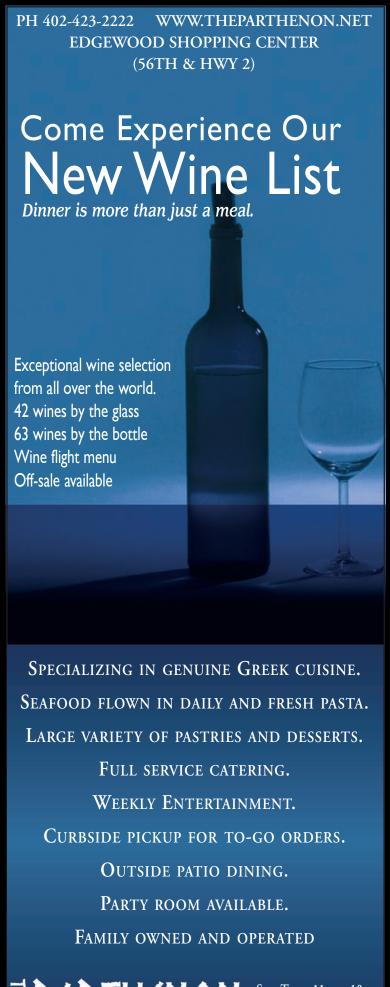
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EDITOR'S Note



elcome to The Lincoln Visitor, Lincoln's premier dining and entertainment magazine. Inside you will find everything you will need to make your visit to Lincoln an exciting and enjoyable experience.

The merging of the spirit of a fast growing city with the serenity of the countryside makes Lincoln an ideal place for a wide range of indoor and outdoor activities. The city offers fine dining, entertainment, shopping outlets, art galleries, museums, sports centers, parks, golf courses and trails.

In the pages that follow, you will find articles featuring Lincoln's hot spots, restaurant spotlights, menus, area attractions, the hottest in nightlife activities and locator maps to guide you during your visit.



David Welch, the founder/owner/author of The Lincoln Visitor decided to make Lincoln his home after having traveled around the

world and living in several countries. David has lived in Lincoln for 15 years now and has been in the field of graphic design for over 10 years. He has compiled this magazine to bring the best of Lincoln to visitors on business trips as well as those on leisurely trips.

Editorial submissions are welcome. If you have a favorite stomping ground in Lincoln to share, please write to Lincoln. Visitor@yahoo.com or mail to The Lincoln Visitor, 2430 U St., #2, Lincoln NE, 68503.

If you would like to advertise in The Lincoln Visitor, please call 402-817-3967 or email: Lincoln.Visitor@yahoo.com



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Lincoln Saltdogs

2007 Home Game Schedule

OPPONENT

DATE May 22 & 24

St Joe May 25 & 27 Fort Worth

Haymarket Park 403 Line Drive Circle Lincoln, NE 68508 (402) 474-2255 Fax: (402) 474-2254

Lincoln Stars Hockey

2007 Home Game Schedule

DATE	TIME	OPPONENT
March 2 &3	7:05	Indiana
March 9 & 10	7:05	Waterloo
March 16	7:05	Green Bay
March 23	7:05	Tri-City
March 30	7:05	Sioux Falls
April 7	7:05	Des Moines

Individual Tickets

Single game tickets will be available for purchase beginning September 20, 2006. Tickets are available for most home games. Call or email the ticket office for more information. Visa and MasterCard are accepted.

Ticket Office Information

Email: Lincolnstarstix@aol.com Address: Lincoln Stars Ticket Office 1800 State Fair Park Drive P.O. Box 80327

Lincoln, NE 68501

(402) 474-STAR, extension 1

Monday through Friday, 9:00am – 5:00pm

Map Index

Attractions

- American Historical Society of Germans from Russia Museum
- Antelope Park and Veterans Memorial Garden
- 3. Fairview House
- Folsom Children's Zoo
- Governor's Mansion 5.
- Historic Haymarket District 6.
- **Holmes Park**
- 8. Lancaster County Event Center
- Thomas P. Kennard House
- Lincoln Children's Museum
- Museum of Nebraska History
- 12. National Museum of Roller Skating
- 13. Pioneers Park Nature Center
- 14. Sheldon Memorial Art Gallery
- 15. State Capitol Building
- 16. Sunken Gardens
- 17. Woods Park
- 18. University of Nebraska State Museum & Ralph Mueller Planetarium
- 19. Frank H. Woods Telephone Pioneer Museum
- 20. Lee G. Simmons Conservation Park & Wildlife Safari
- 21. Strategic Air & Space Museum

- 22. Lied Center for Performing Arts
- Lincoln Community Playhouse
- 24. The Loft at the Mill
- 25. University Theatre, and Theatrix-UNL

Colleges / Universities

- 26. UNL City Campus
- 27. UNL East Campus
- Nebraska Wesleyan University
- 29. Union College
- 30. Southeast Community College

Sports Venues

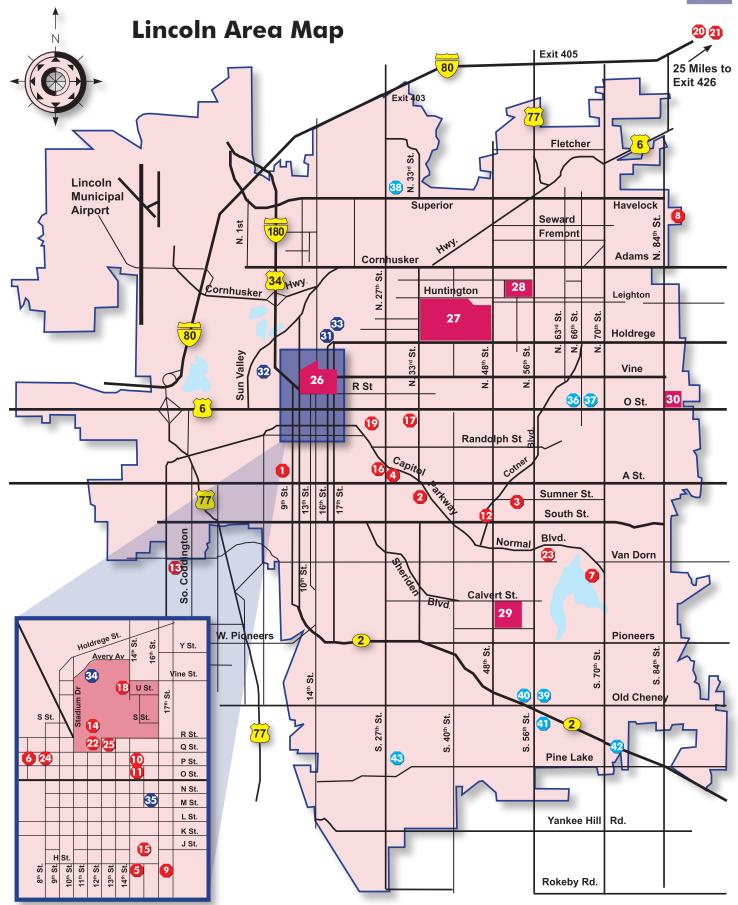
- **Bob Devaney Sports Center**
- Haymarket Park
- The Ice Box
- 34. Memorial Stadium
- Pershing Auditorium

Shopping Centers / Malls

- Westfield Shoppingtown Gateway
- 37. East Park Plaza / Meridian Park
- 38. Lincoln Crossing
- 39. Edgewood Center
- 40. Alamo Center
- Trade Center 41.
- 42. Willowbrook
- 43. SouthPointe Pavilions Shopping Center

иопраята прад LOCATION MAP





WINTER / SPRING, 2007

NITELIFELIN (OLN. COM LINCOLN'S BEST DINING, NKATUFE & ENTERTAINMENT RESOURCE

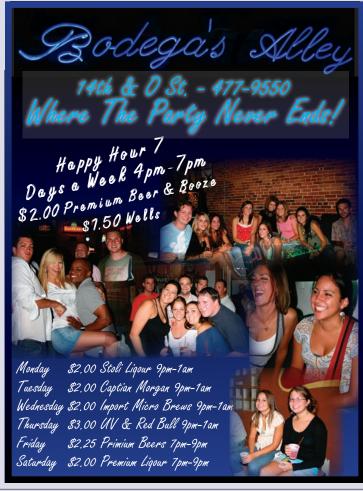
Check out Lincoln's newest restaurant directory including full menus & nightly specials



NiteLifeLincoln.com is also your only resource for bar & club listings, drink specials, live music & concert info, DJ and band info plus much much more!









By Jasminda Piontek

the outsider downtown Lincoln, Nebraska may not look like a very hopping place, unless you happen to be out Thursday through Sunday nights that is. As the State Capitol and home to the University of Nebraska, our citizens are as ethnically, educationally, and politically diverse as they come. No place represents this better than our dear downtown at night. From the Rococo to Harry's Wonder Bar, there is something offered for everyone. Theater, movies, bars, clubs, and restaurants all offer a night of unforgettable entertainment.

While the crowds and police presence may seem a bit overwhelming for most, Lincoln is quite possibly the friendliest town you'll ever see. Yes, to the outsider, closing time downtown on a weekend may look somewhat reflective of a riot. I assure you it's anything but. Lincoln Police Department (LPD) has been providing weekend service to the downtown area for years, and while this may be hard for someone new to understand, this is just a known and accepted fact to long-term residents. Not to mention a welcoming break for many

of the officers. I've known quite a few to wander into an establishment and strike up a conversation just for the sake of it. You can tell that they truly do love their jobs. Lincoln is a passive town, and very rarely are those officers called into action.

Two other highlights of this unique area are actually beloved hot spots for after hours locals. Ali Babba Gyro's, and Gourmet Grill (known as George's to Lincoln-folks) have been serving up authentic Greek cuisine for as long as I can remember. These two have been in never ending constant competition with each other for eons, and their proximity to one another is something you would ONLY find in Lincoln, Nebraska. Gourmet Grill is located on the corner of 14th and O Streets, Ali Baba's is located directly behind George's and serves up food for Duffy's Tavern. You think I'm kidding, but I'm not. With competition so close, and nearly identical menus, you'd think that one of these little restaurants would fail. But they have become such an important part of Lincolns history and culture that they thrive. You have the George's folks, and the Ali Baba folks, personally I like them both.

Sundays are usually a day of rest, and in most cities the size of ours there is nothing to do on a Sunday night. Sunday nights, however, shine in Lincoln. There is one, yes.. I said one, bar that pulls them all in on Sunday nights. That recognition goes to the Bricktop (1427 O Street). This club has created a bit of a phenomenon in the downtown area, and while other bars have tried to pull in a decent Sunday night crowd, none have surpassed the gang that usually shows up at this establishment. There have been nights where the line to get into the place wrap around the block.

What's all the hubbub? 80's night baby. Every Sunday a local DJ spins the best of 80's pop, and I do mean the best. All the hits that we all know and loved in our younger years. The dance floor fills fast, so if you're planning on checking it out I'd suggest going before 11pm.

Yes, this is my downtown, and if you're new to Lincoln, I'd like to welcome you to it. If you're already a bonified Lincolnite then you know how very special our town is. Either way you're sure to find something that fits your personality Downtown, and maybe even a story to go along with it. **TLV**

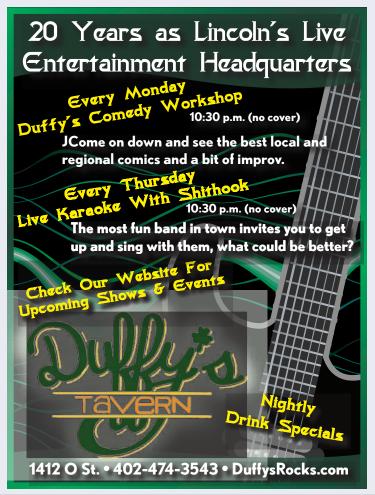


The Zoo Bar is Lincoln's internationally recognized nightspot offering music five or six nights a week. Bringing books blues, rock, jazz, reggae and bluegrass artists to Lincoln audiences.

Come by and discover why Lincoln natives and visitors alike enjoy making The Zoo Bar their first stop for listening to their favorite performers and why musicians travel world-wide to make Lincoln a stop on their tour, just so that they can perform at the ZOO BAR.

The service, the atmosphere, the history and of course the music make the Zoo Bar one of the hottest nightspots in Lincoln.

> Be sure to visit our website and check the calender and schedule of artists. Thak you for making The Zoo Bare Lincoln's premier blues nightspot.





Vance... Vance...

By Jasminda Piontek

Ti's not all square dancing and barn raising 'round these parts. Contrary to popular cinematic belief the Midwest can actually be a pretty hoppin' place to visit. While you won't find Ma, Pa, and Curly Joe kicking back, chewing straw, and playing the banjo, we do have offerings of country, bluegrass, and rock-a-billy. Oh, but that's not all... Nebraska hosts a WIDE variety of musical talents. Rap, R&B, Blues, Metal, Punk, Pop, Alternative, and DJ's galore. You name it, we've got it! If it's a club you're after...well Slim... we've got those too.

To help you along, we've compiled a list of some of the more popular booty shakin' haunts in town, along with a brief description and contact information. We're all friendly folks this side of the Missorah', so don't be shy about calling to double check times, specials, and specific directions if you need them.

The Brass Rail:

1436 O Street.

Casual atmosphere, dancing, drinks a plenty, and outdoor smoking. Phone: 402-474-5741

Mary's Place:

1920 West O Street

(over the downtown viaduct, continue west). Casual atmosphere, dancing, drinks, and live music. Cover charge may apply. Phone: 402-434-3335

Pla Mor Ballroom:

6600 West O Street.

Casual atmosphere, live music, dancing, and tons of variety, hosts everything from country to swing. Call for more details. Phone: 402-475-4030

The Bricktop:

1427 O Street.

Casual, bohemian type atmosphere, live DJ's, theme nights, drink specials, great times. Phone: 402-476-4468

The Q:

226 South 9th Street.

Alternative lifestyle atmosphere, dancing, contests, drinks a plenty, drag shows and more. Phone: 402-475-2269

Coyote Willy's:

2137 Cornhusker Hwy.

Casual atmosphere, country dancing, live music, and daily specials. Cover charge may apply. Phone: 402-474-9459



Opulence Ultra Club:

1033 O Street.

Dress code enforced, dancing, drinks galore, special events, outdoor smoking. Phone: 402-474-0513

Sur Tango Bar & Cafe:

1228 P Street.

Casual club atmosphere, Latin, Middle Eastern, and European music/ dance. Phone: 402-438-1222

IRs Downunder:

3233 South 13th Street.

Casual atmosphere, live music Friday & Saturday, dance floor, food, karaoke. Phone: 402-423-6264

Dillinger's:

1409 O Street.

Casual atmosphere, live DJs, top 40 hits, drink specials and more. Phone: 402-438-3391

Zoo Bar:

136 North 14th Street.

Casual atmosphere, live music, great variety, blues, dancing, cover charge may apply, call for more info. Phone: 402-475-3094

Panic:

200 South 18th Street.

Casual alternative lifestyle atmosphere, music, dancing, entertaining shows, large drink selection. Phone: 402-435-8764

The Sidetrack:

935 O Street.

Casual atmosphere, comical fun, music, bands, dancing and never ending drinks. Phone: 402-438-7776

Brothers Bar & Grill:

1339 O Street.

Casual atmosphere, top 40 hits, drink specials and more. Phone: 402-474-0200

Now get out there and enjoy the Lincoln nightlife!





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MELT SANDWICHES

Prime Rib • Veggie • Chicken • Tuna • Club • Patty

SANDWICHES

Oyster Poor Boy • Shrimp Poor Boy The Tower • BLT • French Dip • Beef Fritter Fish Sandwich • Philly Sandwich • Chicken

Philly • Rueben Sandwich • Grilled Cheese

Pool Tables o Dari Boards Golden Tee • NTN Trivia • 1 Games o Keno o Pickle Cards

BBQ

Pork • Ribs Chicken • Beef

BBQ Chicken • Chicken Philly • Chicken Primavera Hawaiian • The Nebraskan (no corn, lots of meat!) Taco • Veggie • Philly • Combo • Create Your Own!



APPETIZERS

Cheese Sticks • Beer-Battered Onion Rings Gourmet Chicken Strips • Parmesan Bread Sticks Hot Wings • Quesadillas Rolls • Jalapeno Poppers Breaded Mushrooms • Zucchini Sticks or Cauliflower Delux Nachos
 Chips
 Cheese or Salsa

The Caesar • Taco Salad • Oriental Teriyaki Salad Mandarin Orange Salad • Strawberry Spinach Salad Country Fried Chicken Salad • Chef Salad

By Jasminda Piontek

here is no other city in the world that loves its sports like Lincoln, Nebraska! Proof would be to visit Lincoln during college football season, trust me... you'll be sure to leave with a story worth telling for generations to come. We LOVE our football team! Heck, we love sports of all kinds!

Whether it be football, hockey, baseball, or a good day at the track; Lincoln loves cheering on a variety of team's world wide. However being unfamiliar with our quaint city can make it a bit hard to find the best establishment for sitting back and enjoying your sport of choice.

To really get into the spirit, visit Grandmothers Restaurant at 6940 A Street. This family friendly establishment offers restaurant style seating along with several viewing vantage points. Televisions are usually tuned in to the best events, and the crowd couldn't be better.

Now if it's an enthusiastic crowd, indoor/

outdoor seating, and one of the greatest staffs ever compiled 'round these parts that you seek, Brewsky's in the Haymarket (201 N. 8th Street) is probably for you. This great establishment has more than enough televisions to suit even the pickiest fan. With several locations throughout town, this is one of the more convenient establishments to get to.

The Haymarket, our historical down town district, located west of 9th Street and running north to south from about N to R Streets, harbors a massive selection of entertainment. Visit Buzzard Billy's for drinks, good times, and a snack on the loading docks, or stay indoors for prime viewing action.

Legends Sports Bar and Grill on 84th and Holdrege stands out as it caters to the sporting spirit. Equipped with 6 big screen TV's, the smallest being 4' x 8' and the largest taking up an entire wall, you're sure to find the perfect





seat. Legends rolls out the red carpet for its customers, and always enjoys seeing newcomers.

Heidelberg's Sports Bar, with two locations; 4620 Blair Ave, and 1601 Normandy Ct., never misses a game. View the event of the year on any one of their numerous TV's, and enjoy some of the best sporting crowds around! Specials are also offered.

Big Red Keno, 955 West O Street, offers an all inclusive experience while watching your favorite team stride off to victory. Family friendly, Big Red Keno offers daily specials, outdoor smoking facilities, and of course... Keno! Maybe you'll hit it big as the game plays on, of course courtesy would suggest the next round's on you. (Just kidding)

Cappies Hot Spot Bar & Grill is another local favorite. Under new management and carrying a new name, this great hub keeps up with all sporting events. Expect a fun loving crowd, ample parking, and football stories aplenty.

Main Street Café (1325 O Street), and Granite City Food & Brewery (6150 O Street) both offer a great family environment, excellent service and of course, the best local conversation one could ask for, while Spikes Beach Bar & Grill (2300 Judson Street), hosts a volleyball court, outdoor smoking, and party seating for up to 600 people.

Finding something to do on a game day is never hard really, you just have to know the right places to go. We hope you enjoy your visit to our uniquely devoted college town, don't forget to grab yourself some Husker gear to show off where you've been, cuz as far as we're concerned, our Huskers are number one, bar none, in everything they do!



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Ken



ig Red Keno is the largest operator of Las Vegas Style Keno in the US. Big Red Companies was founded by Greg Erwin in March of 1991. The first location opened was Peony Park in Omaha and has expanded in the communities of Omaha, Lincoln, Fremont, Beatrice, Blair, Gretna, Hadar, South Sioux City, and Wymore. Over the last 16 years, Big Red Keno has generated over \$118 million in net, non-tax revenue to state and local governments in Nebraska.

Big Red Keno has supported and participated in numerous community and charitable activities including but not limited to D.A.R.E., Girl Scouts of America, Junior Achievement, M.A.D. Dads, Makea-Wish Foundation, Muscular Dystrophy Association, Cornhusker State Games, Salvation Army, Henry Doorly Zoo, and United Way. For a complete list please contact their Marketing Department at (402) 339-1200.

Big Red Keno operates "live ball draws" in Omaha, Lincoln, and Fremont. You can also enjoy Big Red Keno at over 220 other locations in Eastern Nebraska at independently owned bars and grills.

Main Location				
Lincoln Sports Bar and Grill 955 West O Street (402) 434-7789				
Satellit	e Locations	` '		
1st Ave Bar and Grill	2310 N. 1st St	(402) 475-4600		
The Alley	1031 M St.	(402) 477-2820		
Big John's Billiards	399 Sun Valley	(402) 474-3545		
Big Sal's	838 N. 27th St.	(402) 489-6323		
Branched Oak Inn	126 W 2nd Street	(402) 796-9921		
Brewsky's Food & Spirits (East)	2840 South 70th Street	(402) 483-2739		
Brewsky's Food & Spirits (Haymarket)	201 N 8th Street	(402) 328-2739		
Brewsky's Food & Spirits (North)	2662 Cornhusker Hwy	(402) 466-2739		
Brewsky's Food & Spirits (South)	1602 South Street	(402) 438-2739		
Bunker's Sports Bar	8901 Augusta Dr	(402) 488-8838		
Cappy's	5560 South 48th Street	(402) 421-1424		
Critter's	1101 Arapahoe	(402) 423-2122		
Down the Hatch	5601 NW 1st	(402) 476-6700		
Earl's Tavern	5555 Superior Street	(402) 466-4801		
Fat Pat's Pizza & Subs (East)	311 North Cotner Blvd	(402) 467-4471		
First Avenue Bar and Grill	2310 North 1st Street	(402) 475-4600		
Harry's Wonder Bar	1621 O Street	(402) 474-7309		
Heidelberg's	4640 Blair Avenue	(402) 438-1122		
Heidelberg's South	1601 Normandy Court	(402) 434-7120		
Jack's Bar & Grill	100 North 8th Street	(402) 438-6288		
J.R.'s Down Under	3233½ South 13th Street	(402) 423-9883		
Lancaster's Lounge	3800 Old Cheney Rd	(402) 421-2511		
Luckies Lounge	1101 W. Bond	(402) 474-1101		
Madsen's Bowling Center	1316 North 47th Street	(402) 467-3249		
Mary's Place	1920 West O Street	(402) 434-3335		
Moose Lodge	4901 North 56th Street	(402) 464-1473		
Penalty Box Pub	5551 South 48th Street	(402) 423-2996		
Pit Crew	3223 Cornhusker Hwy	(402) 464-4299		
Randy's Grill & Chill	4947 Holdrege	(402) 467-4947		
Risky's Sports Bar & Grill	4680 Leighton	(402) 464-6861		
Roadhouse Bar and Grill	1501 Centerpark Road	(402) 420-6262		
Spigot	1624 O Street	(402) 435-4582		
Spike's Beach	2300 Judson St.	(402) 477-1175		
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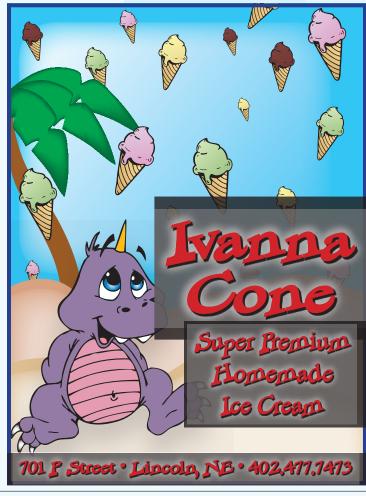
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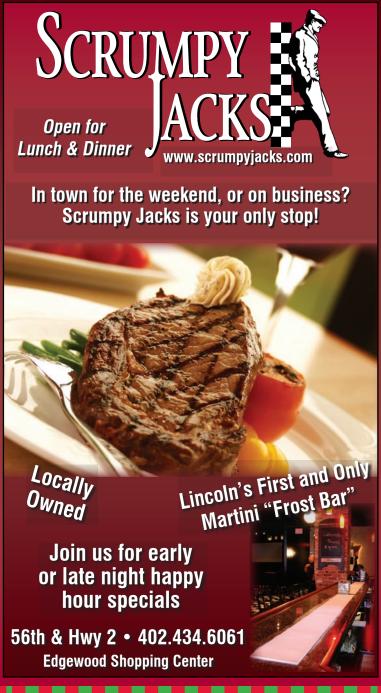
Dreaming of Ice Cream

I vanna Cone nesteled in the heart of Lincoln's Historic Haymarket, (701 'P' Street), has been in business for approximately eight years. Before that time, the store was a Ted and Wally's, which some Omaha residents may be familiar with.

Amy, the owner, has been in the ice cream business for longer than she'd care to remember. For several years, Amy was a manager for Ted and Wally's. In 1997, the owners decided they wanted to concentrate on their Omaha store and offered to sell the Lincoln store to Amy. Thus was born Ivanna.

Everyone at Ivanna Cone is very proud of their store. they're proud of being a small business in Lincoln. They're proud that our machines are older than most of their employees. Their're proud that they make our own ice cream by hand. And they'd be proud to have you as a customer. If you've been to Ivana Cone before, we're sure you'll be back. If you haven't, go on down. It can't hurt, and you can get a sample for free.







Scrumpy Jacks... mmm mmm Good!!!

By Jasminda Piontek

here's been quite a buzz circling around Lincoln since September 2006. What's all the hubbub? Well, it revolves around one of the city's newest, finest, and truly most unique dining establishments to date, Scrumpy Jacks. Located at 5520 S. 56th St. in the Edgewood shopping center off of 56th and HWY 2, Scrumpy Jacks offers some of the best gourmet cuisine around.



To be quite honest, when I first heard the name "Scrumpy Jacks" I was expecting something a little more low-brow. However walking through the massive front doors, I felt as though I had been transported to a whole new part of the world. The interior décor carries the feel of urban Australian class mixed with a taste of the Deep South. Cozy, warm, and welcoming, this newest addition to Lincolns dining scene is most certainly a hit. Couple the great surface décor with a stage for concerts, a large screen offering the option to enjoy a DVD while dining, along with great music, and already you have the makings of a wonderful night out. Sounds grand right? But wait... Scrumpy Jacks has more up its sleeve.

Scrumpy Jacks houses one of the most highly trained staff groupings around. From the chef and sous chef to the bartenders and wait staff, their entire goal is to cook up the most mouth watering steaks, seafood and veggies ever to grace your taste buds. Of course sandwiches, burgers and appetizers are offered as well, and all at very reasonable prices. They also possess Lincoln's only "frost bar", which is sure to keep your drink ice cold and a definite must see! If you would like more information about Scrumpy Jacks you may give them a call at (402) 434-6061, visit their webpage by going to www.scrumpyjacks. com, or just head on down, jump on in, and enjoy!



DEALS THIS GOOD ONLY COME AROUND TWICE A WEEK.



Recipies from the kitchen of Wasabi!

Inside-Out California Rolls

While living in Japan I fell in love with one of thier well know cusines... Sushi! If you have never tried shushi and are sceptical about trying something new you may want to try this tried and true favorite know around the US... the California Roll!

California rolls, as their name suggests, were invented in California, although thick sushi rolls originated in the Osaka area.

Ingredients:

Clingfilm

3 half-size sheets seaweed paper

1 quantity sushi rice

Japanese horseradish

Thinly sliced cucumber

Flesh of 1 avocado

150g / 5 oz crab meat

Toasted sesame seeds and roe (optional), to garnish

Makes 3 rolls or 18 'pieces'

The California Roll is hardly a classical sushi recipe. It is, however, extremely popular across the United States and elsewhere. It is a superb blend of textures - cooked crab, avocado and cucumber.

Although it is quite possible to make a small roll with sparing amounts of these fillings, in-

side-out rolls allow for generous servings. A vegetarian version of the California Roll can be made using a combination of cucumber, cooked dried gourd, thinly sliced parboiled carrot, mangetouts and cream cheese!

To prepare the avocado, halve it, cutting around the stone. Remove the stone and using a large spoon scoop out the flesh from each half in one piece. Slice into strips.

- 1. Cover the sushi mat with Clingfilm. Lay the seaweed paper on top and cover with a thin layer of sushi rice. Dip your fingers in a bowl of rice vinegar-water, then lightly press the rice with your fingers to secure it to the seaweed.
- 2. Turn the seaweed paper and rice over on the covered mat.
- 3. Top with cucumber, avocado and crab meat.
- 4. Carefully start to roll the mat, using your fingers and palms to keep the mat even and the ingredients in place.
- 5. Compress and shape the roll.
- 6. Unroll the mat and remove the Clingfilm, then sprinkle with sesame seeds and roe before cutting into six pieces. Repeat to make 2 more rolls.













Sushi Rice (Sushi-Meshi)

If you wish to make sushi you must first have the proper rice, without the proper rice your roll will fall apart like a deflated tire!

Ingredients:

175g / 6 oz uncooked, matured short-grain rice

225ml / 8 fl oz cold water

2.5- to 5-cm /1- to 2-in strip dried kelp, wiped clean

For sushi vinegar:

1 1/2 tablespoons rice vinegar

1 tablespoon caster sugar [superfine granulated sugar]

1/2 teaspoon salt

This recipe will make one quantity of rice, which is sufficient for

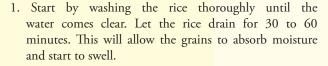
2 uncut large rolls (futomaki-zushi)

or 4 uncut small rolls (hosomaki-zushi)

or 16 finger sushi (nigiri-zushi)

This is the basic technique for producing the glutinous, vinegar-flavoured rice that forms the basis of all types of sushi. Matured, Japanese or Californian short-grain rice is essential. To vary the quantity of cooked rice, remember that the ratio of uncooked rice to water should be 1 part rice to 1 1/4 parts water.







2. Put the rice, water and kelp in a pan with a tight-fitting lid. Bring the mixture to the boil over a medium heat, removing the kelp just before the boiling point. Cover the pan and simmer for about 10 minutes. (Simmering time will vary depending on the quantity of rice.) Resist the temptation to lift the lid while the rice is cooking.



3. Turn off the heat, remove the lid and cover the pan with a teatowel. Leave to cool for 10 minutes. Meanwhile, mix together the ingredients for sushi vinegar in a pan. Heat until the sugar dissolves, then remove from the heat and pour the sushi vinegar into a cool bowl. To stop the vinegar distilling off, sit the bowl in cold water to speed cooling.



- 4. Using a wooden rice paddle, spoon the rice into a rice tub or bowl. Spread it out evenly, then run the paddle briefly through the rice cutting it first from side to side, then from top to bottom.
- 5. Continue cutting never mashing or stirring the rice, adding the sushi vinegar a little at a time. At the same time, ask someone to fan the rice to cool it. It should take about 10 minutes to mix in the sushi vinegar thoroughly and bring the rice to room temperature.

If you enjoyed this article and would like to learn how to make other types of sushi contact Robert Burns at 476-0006 for private lessons at WASABI!



Beacon Hills Restaurant offers casual dining specializing in homemade American cuisine. Our House signature items include succulent Herb-Coated Prime Rib, and Beacon Hills Crab Cakes, along with all the local favorites. In addition, we offer desserts such as Old-Fashioned Bread Pudding baked fresh for you every day. A full service bar and an excellent wine selection are also available to compliment your meal.

Our story begins making Crab Cakes. We finally settled on the Maryland recipe from a long-forgotton cookbook. Nothing fancy, just extraordinary. Next we added The Salad We Had At Gail's House and Crab Rangoons, the kind you can fall in love with. Being all Nebraskans of course, Corn-fed Beef, Chicken Pot Pie and Cole Slaw were added to our fare. We created an eclectic array of dishes, something to please everyone's taste buds, from Flatbread Pizzas to Batter Dipped Salmon. When we tested our desserts it was an unanimous hurrah! for Elizabeth's Devil Decadent Cake. So, please enjoy your meal with us. We want you to return for many more happy occasions. (Our favorites are marked with our lucky red starfish.)

Beacon Hills 5353 North 27th Street 402.476.5300 www.beaconhills.com

Mon-Thurs 11am-10pm, Fri-Sat 11am-11pm, Sun 9am-10pm





By Jasminda Piontek

It's a phenomenon that's been circling the globe for two decades. The history of Karaoke actually comes from the eastern part of the world. Legend has it that while awaiting the arrival of a certain performer to appear, a snack bar owner in Kobe, Japan put in some tapes and asked his loyal patrons if they would like to come up and sing. It's been spreading like wild-fire ever since.

The formal definition of Karaoke breaks down to Kara, meaning empty; and Oke, meaning orchestra. Participants choose a song of their liking and provide the vocals while music is played in the background. Karaoke has made giant strides since the days of yore. Transforming itself from cassette tapes and lyric sheets to CDs and from CDs to digital music, video graphics, and on-screen text prompts, making the whole experience unique unto itself.

No one knows the evolution of Karaoke better than local KJ (Karaoke Jockey) Dallas. He has been supplying entertainment in this area for over 20 years. After researching various types of equipment Dallas has assembled one of the best hand picked Karaoke sets found in Lincoln, allowing him to top the charts with Karaoke fans city wide. Providing a never ending supply of song choices and changing pitch to match each individual singer, Dallas works more like a personal production man. Perhaps that's why he has named his business "You Are The Show", since he truly does believe it is the Karaoke singer who makes the show worth while. Dallas can be seen every Saturday night at Grandmothers Lounge 6940 A St. starting at 9pm, and Friday nights at Down the Hatch 5601 NW 1st. beginning at 8:30pm. He is certainly worth checking out.

Lincoln houses a multitude of establishments offering an amateur night of fame. Ron's pub, 130th and O Street, has Karaoke every Wednesday, Friday, and Sunday. Duffy's Tavern on 13th and O Street packs the house with a live Karaoke band every Thursday night,



giving customers a unique live rock experience. Bennigan's Grill & Tavern, 8701 Andermatt Dr., hosts Karaoke Thursdays starting at about 9:30pm, Legends bar and Grill, 8300 Northwoods, holds down the Friday night scene with Karaoke beginning at 9pm, and Slapshotz Bar & Grill busts a vocal move every Thursday and Saturday also beginning at 9pm.

Now if you prefer to perform your own music verses pre-recorded Karaoke, Lincoln has many establishments offering open mic nights as well. To name just a few, Duggan's Pub 440 S. 11th Street, holds open mic nights every Wednesday and Thursday for those with their own equipment, and Mondays for those wishing to play along with the house band. The stage is large enough for the

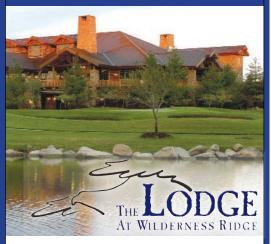
whole garage band crew yet classically fitting enough for the lone individual. Meadowlark Coffee House on 16th and South Street also have open mic night for those wishing to show off their musical talents. The stage is adaptable for more than one person and a piano is on hand for those gifted in the finer arts. Poetry, short stories, and a variety of other skills can be witnessed here, which makes for a very interesting show.

No matter what your personal preference may be, the act of singing in front of a crowd can be one of the most spontaneously rewarding adventures there are. I strongly suggest if you've been too shy to try it before, that you do it at least once in your life. You won't be disappointed, and chances are, after a single go of it, you'll be raring for more.





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ITS ALL GREEK TO MFI PARTHENON

By Michael F. Grubb

The Kazas family has been serving Lincoln great Greek food for many years. Nearly 4 years ago at 56th and Hwy 2 they opened The Parthenon. Back then it was a little plainer on the inside. The once wood booths have since been replaced by custom, nicely cushioned, leatherette ones with modern metal accents. These blend nicely with the solid Oak tables and stained concrete floors. The large Greek murals have been joined by an increasing assortment of wine bottles, food stuffs and flowers that gives the interior a sense of history and permanence echoed by the ionic columns and Grecian statues standing tall out front. Inside this charming atmosphere magic routinely happens, the blending of a number of unique elements that can only happen at The Parthenon.



When you visit you will soon realize it's an adventure for all of your senses. Once entering this engaging visual setting you will be seated by the friendly staff. You will already notice wonderful smells and most likely the hum of con-







201 north 7th street inside lincoln station

opening early 2007

cuisine & cocktails



versation and music. On certain special nights* you might also be treated to authentic Greek dancers and most likely, if you don't order it yourself, you will probably enjoy seeing a fellow patron experience the excitement of "Saganaki", the greek flaming cheese dish seen in the accompanying pictures.

A few of the special things that are likely to happen at The Parthenon include a visit from George Kazas, or his sister Sophie. They take great pride in the wonderful meals and experiences created for you at The Parthenon. On my last visit I got to sit across from a delightful family that mentioned to George, news of their upcoming vacation to Greece. George didn't just take the time to make sure their meal was excellent, he also offered his terrific insight and guidance on where to go and what to do on their trip, encouraging them to make sure to see the Greek Islands.

The Parthenon, being a great Greek restaurant, has a menu with an incredible range of dishes representing the great variety of foods that the Greek culture has to offer, starting with a terrific selection of appetizers from which to choose. On my first visit I was lucky enough to order the calamari, lightly breaded squid, sautéed to a crisp in virgin olive oil. You get a whole heaping plate served with The Parthenon's special lemon butter sauce at an incredible price. In my experience it is the best I've had anywhere. George has told me it's so great because it's so fresh, and has never been frozen, which is a real treat here in land-locked Nebraska. Take a peek at the menu on Page #?#? to see all the other great dishes they have to offer. My favorite is the Dolmathes Platter, grape leaves stuffed with rice and ground beef, topped with a velvety lemon sauce. My wife loves Parthenon Pasta platter, a bed of spinach topped with linguini, mushrooms, artichoke hearts, shrimp, buttery virgin olive oil, feta cheese and garlic.

Whatever you do at the Parthenon, from just grabbing a quick gyro sandwich for lunch, to having 15 of your best friends share a wonderful meal for your wife's 30th birthday, you are sure to make some great memories at this wonderful place that still remembers that quality of product, service and friendship still really matter. OPA!

*www.theparthenon.net





The tandoor, a vase-shaped clay oven used almost exclusively in the Punjab area divided between India and Pakistan, is one of the most fascinating cooking tools used in the world. These tall, round ovens are either sunk into the ground or kept above ground and packed in plaster for insulation. A charcoal fire is built at the bottom of the oven. When it dies down, it becomes a bed of soaring hot embers.

- SPECIAL! FREE Naan or Roti
with mention of THE VISITUA

A Taste of the Orient

By Jasminda Piontek

I t was 1998 and a spur of the moment road trip had landed myself, along with several friends, in the heart of San Francisco. Thrilled to be out of the heartland, we began to explore this enormous city. Its vastness was overwhelming, calling us to investigate every corner, every district, until we were sure we had seen it all. Nothing however, compared to China Town.

The sights, the smells, the sounds, all unique and unforgettable. Markets displaying fresh chickens, fish, spices, and trinkets galore. Restaurants expelling the most alluring smells known to mankind beckoned our entry and satisfied our pallets.

It was a trip to remember, and a flavor to be matched. Cravings of oriental food are one of the most common of all, just the thought is enough to make my mouth water and my tummy growl.



While Lincoln may not harbor a Chi-

na Town, we do have one of the most diverse displays of oriental cuisine that the heartland has to offer.

So how do you know where to go if you are not familiar with our beautiful town?

Below is just a sampling of what we have to offer. As I said before, we may not have a China Town of our own, but you'll find plenty of options to satisfy that craving and enjoy a little taste of the Orient in Lincoln, Nebraska. Enjoy!

Thai (a local must):

The Blue Orchid, 129 North 10th Street in the old federal building. 402-742-7250 This is a newer addition to the Thai scene, the food is exceptional with a classy atmosphere.

Thai House, 610 North 27th Street, 402-475-0558 Casual dining and tasty food.

Thai Garden, 245 North 13th Street, 402-477-0811 Casual dining with loyal fans. This has been the Thai cornerstone for quite some time.

Japanese:

Samurai Sam's, 230 North 17th Street, 402-475-7267 Casual atmosphere, great food.

Kabuki, 5571 South 48th Street, 402-420-3220. Great atmosphere and sushi bar, a popular favorite.

HuHot, 201 North 66th Street, 402-464-1100 Buffet style bonanza. The choice is yours, great atmosphere, custom made dishes.

ShoGun, 3700 South 9th Street, 402-421-7100 Sushi, great food and fun.

Wasabi, 239 North 14th Street, 402-476-0006 Lincoln's only Downtown Japanese restaurant/sushi bar and defiantly a local favorite. Owner Wasabi Robbie has taken great care in providing excellent food at a reasonable price.

Vietnamese:

Cafe de Mai, 2535 O Street, 402-476-7311, Great friendly environment, good food, sushi.

Dat's Cuisine, 1209 Q Street, 402-438-7279, One of my personal favorites, wonderfully friendly staff, excellent prices, great environment.

Chinese:

Jade Rivers, 3940 Village Drive, 402-421-6888 Buffet featuring crab legs.

Great China Buffet, 6145 O Street, 402-489-6666 Nice casual atmosphere

Taste of China, 1349 Q Street, 475-3456 Located downtown, this ones been around for a while, great food, reasonable prices.

Egg Roll King, 7020 O Street and 2515 North 11th Street, 402-435-3737 Drive through or sit in, HUGE egg rolls.

Imperial Palace, 701 North 27th, 402-474-2688 Excellent atmosphere, great food.

Congress Restaurant, 2001 West O Street, 402-474-6590 Daily specials, American and Chinese cuisine, friendly staff in diner-like atmosphere

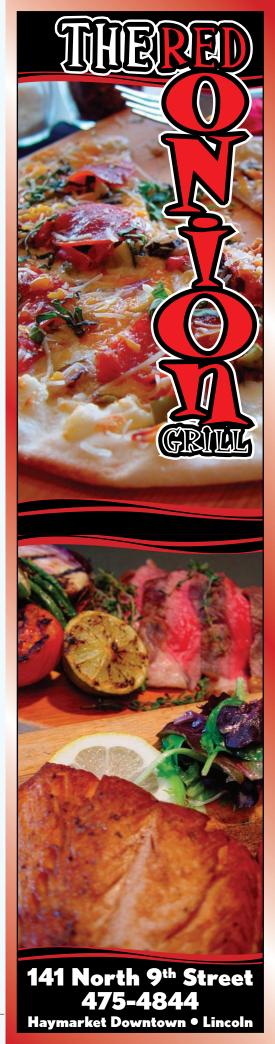
Fortune Palace, 5740 Old Cheney, 402-420-1688 Great little takeout/dine-in restaurant featuring Tso's Chicken and daily specials.

Great Wall, 850 North 70th Street & 5701 N.W. 1st Street, 402-488-2112, Clean, convenient, Great friendly staff and atmosphere.

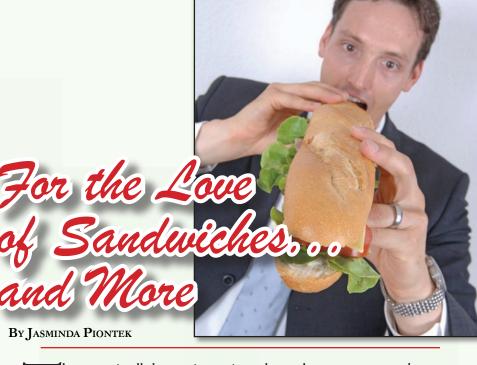
Indian:

The Oven, 201 N. 8th Street in the Historic Haymarket, serves up northern Indian cuisine featuring seafood, lamb, and veggies along with live music every Sunday and Thursday.

Tandoor Indian Clay Oven, 3530 Village Dr., features seafood, breads, soups and a delightful vegetarian menu along with daily specials. Wonderful family atmosphere.







hey come in all shapes, sizes, and tastes. For most of us, the love affair starts off in toddler-dome with the classic PB & J. Whether you preferred crusted or non, your peanut butter mixed on the same slice as the jelly, or prepared on individual slices before being merged, it's a childhood favorite we all share.

With age comes the need for a more sophisticated sandwich. Teenage years bring on a new world of bologna, salami, and various other sliced lunch meats. Cheeses, mustard, and mayo replace the PB & J on our breads and we begin to experiment with our taste buds. Grilled cheese becomes a feat we can accomplish on our own, and being at the age of curiosity, many of us question what other sorts of sandwich combinations can be grilled. Tuna, peanut butter and banana, cheese and bologna, and yes... even the classic PB & J all found their way into my frying pan during my college aged years.

Finally you grow into adulthood and decide that you'd really just rather have someone else do the job for you.

It used to be that when the craving came around, there was only one true national staple to be found. While the classic sub does hold it's weight and carries a very special place

in my heart, there are moments when my pallet desires diversity and change. Even if it's just a subtle difference in the texture of the bread. Lucky for me, and for you too, Lincoln loves sandwiches.

Dough Boyz Bistro, 56th and Hwy 2, is not your typical sandwich stop. This full service restaurant features 5 very special Italian sandwiches ranging from a hearty meatball sandwich to the portobello mushroom sandwich with spinach onions and cheese. Sure to tend to that Italian craving.

Sub City, 48th and Old Cheney Rd., offers divine deli style subs. This is the substitute for the sub blues and a must see place if you've grown tired of the same old same old. Kick back and enjoy!

Now suppose you have that "gotta get a sammich" craving, but don't really feel like filling up on a whole bunch of bread. Well, thanks to creative thinking, we now have the Pita.

Oh, but it's not the same Pita that originated in Egypt centuries ago. No, this is the modern Pita. It has been molded, played with, and experimented on, to make some of the most tantalizing sandwich cousins known to man.

The Pita Pit, 1311 O St., offers (at last count anyway) 22 different va-

rieties of Pita sandwiches along with salads, cookies and drinks. What's more is that these guys deliver until 1:30 in the morning! Now that's what I call an easy fix.

King Kong at 6800 Wildcat Dr. is a quick serve family-oriented restaurant that prides itself in serving real food, really fast! Using only the freshest ingredients and top choice meats, their menu features gourmet hamburgers, Philly steak sandwiches, sirloin steak platters, gyros, salads and more, and it's all at the right price.

Another brilliant addition to the sandwich family is the bagel. Worth mentioning because of its texture. Bagel sandwiches have a rather firm chewy quality that you just cant match with a normal sandwich. Brueggers Bagels, 12th and Q as well as 68th and A offer this tasty variety.

Now lets say you have the urge to get a yummy treat, but none of the above mentioned varieties will calm the craving. I'd say you're in need of a little eastern loving. Phreddy's Hot Philly's, 114 S. 14th St., carries a wide variety of gyros, burgers, and fresh hot phillies. This is a fairly new establishment and they are eager to please.

There's "bar food" & then there's really, really good bar food and some of the best in town can be had at Patty's Pub. Pat says that everyone should try his Rueben, made with slow roasted corned beef made from scratch on site. There are also great daily specials ranging from pizza to prime rib which can all be eaten in a fun atmosphere including pool, darts, keno & more. Once you are full you can have a drink & watch Pat play Solitare on one of his game machines faster than anyone I've ever seen.

Yes, the sandwich is often times the over looked underdog of American cuisine. Whether it be subs, Pitas, bagels, hot Philly's, gyro's, or the common PB & J, there are not many who can say the sandwich has not won a special place in their heart.





Philly's East Coast Style

By Jasminda Piontek

t first glance, Rob Burns may seem like your average typical Lincolnite. Tall, well kept, and as friendly as can be; his personality shines, leaving a lasting impression on everyone he meets. I can assure you though, he is anything but typical. You see Rob is one of Lincoln's greatest pioneers in fine dining cuisine. What started out as an idea has slowly grown into a deep burning passion for introducing only the finest and best tasting foods Lincoln has to offer.



Rob working diligently to bring the best Philly's to Lincoln

In April 2001 Rob opened "Wasabi!", specializing in Japanese cuisine, and granting him the nickname "Wasabi Rob". It was an instant hit. Serving sushi, and sashimi, along with other Japanese specialties, Rob had found a special niche in the local restaurant scene that was in dire need of filling, and fill it he did. I was fortunate enough to speak with one loyal customer while conducting my interview. This man had spent some time in Lincoln, moved to San Francisco, and was back visiting. "You know, I've been in San Francisco for quite a while", he said, "and I promise you, their sushi isn't anywhere near as good as this. I'd come back to Lincoln just so I could eat here if I could." That statement spoke volumes to me about the degree of commitment Rob puts into each venture.

In June of 2006 Rob took over a local Greek restaurant downtown by the name of "Papa John's". Knowing Papa John's still carried a small loyal crowd, he maintained the restaurant as it was until September 2006, easing the change and



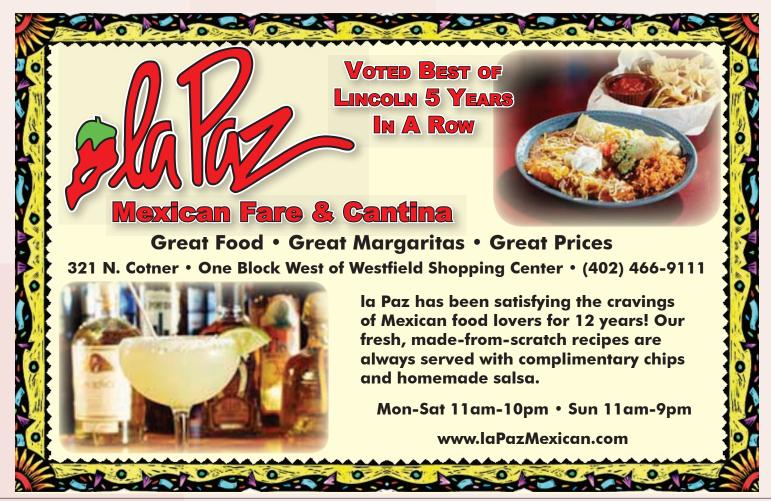
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making the transition as pleasing as possible. September started his new venture, "Phreddy's Philly's". Having spent a significant amount of time on the east-coast, Rob soon found that while many local restaurants tried, none really captured the authentic east-coast flavor that can only be found in a perfectly made Philly. Nor was he able to find his beloved "board-walk" fries. Thick cut and fried in peanut oil, these were an ever-lasting craving that just wasn't well known around these parts. Well... not until now anyway.

Rob has overseen extreme updating of the old Papa Johns facility located at 114 S. 14th Street, his motto during these renovations has been "Save the best, change the rest", and that's exactly what he has done. As expected, major changes to the menu have occurred as well. Phreddy's serves not only great Philly's, specialty sandwiches and board-walk fries, but a host of other things as well. Daily specials make it easy to sample the goods at rock bottom prices. Baby Burgers are one of the newest menu items. Miniaturized versions of the larger variety, these little buggars are sold in small groups as an appetizer, snack, or whatever you wish. Just the simple mention of these tasty morsels during my interview stirred up unsolicited testimonials by over-hearing ears as to their scrumptious goodness. "Buy 'em by the bag" seems to be the popular consensus when it comes to ordering yourself some Baby Burgers. Another new addition Phreddy's are the amazing egg rolls. Hand made by one of Rob's guys right here in Lincoln, these yummy treats have a crisp crunch you would be hard pressed to find anywhere else. "They're the best egg rolls in the city, I promise you that" Rob says with a smile. As our interview neared its end a young college student walked through the doors of Wasabi's downtown location to pick up an order, briefly mentioning that he had run out of soy sauce. Without missing a beat, Rob filled him up with enough to last the week and sent him on his way. "Did ya see that?" the man from San Francisco leaned my way as if to tell me something of great importance. "Did you see what he just did? See that's the kind of guy Rob is. All this...." he waved his hand around loosely, "this just doesn't do it for him, it's the customer that he cares about, it's all for the customer."

And indeed it is. TLV



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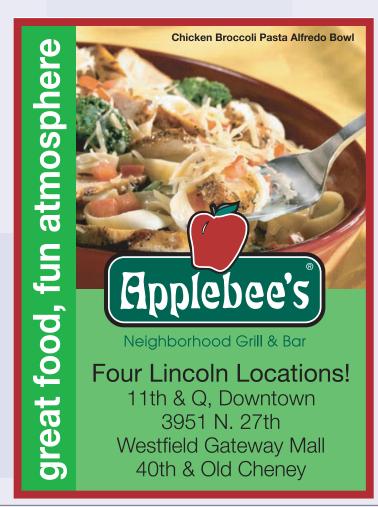
Restaurant Delivery Service Hits Lincoln

By Jasminda Piontek

One of the more unique concepts put forth in Lincoln recently has been the advent of a private restaurant delivery service. Metro Dining Delivery is Lincolns Premier Restaurant Delivery Company, catering to a variety of customers from corporations to the individual. For a reasonable fee Metro Dining Delivery will deliver your meal anywhere throughout Lincoln.

Simply select a restaurant from the menu list contained within the Lincoln Visitor or metro delivery.com, choose any items you wish, and call (402) 474-7335 to place your order. You will be asked some basic information such as your name, address and phone number, along with any additional information that may make delivery as quick and easy as possible.

One great advantage of using a service such as Metro Dining Delivery is that they specialize in Hotel/Motel and office deliveries, making them well rounded when it comes to getting your food ASAP. There is a minimal order amount, and additional fees may apply due to distance and travel time. Feel free to give Metro Dining Delivery a call at (402) 474-7335 if you have any questions or would like to learn more about this unique service.





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- Select the restaurant of your choice from the participating menus listed in either
 The Lincoln Visitor magazine, metrodiningdelivery.com or from the yellow pages**
 (Participating restaurants are identified by the "dashing waiter" logo next to their menu)
- Select the menu and beverage items of your choice
- Give us your delivery phone number and address information
 If ordering from a hotel or for delivery to a client or different location, please giver the phone number for that location.
- Enjoy your meal in the comfort of your home, office or hotel room

Preparation time and traffic conditions vary, but normally your order will arrive within 50 to 60 minutes of your call. Orders may be placed in advance. Your Customer Service Representative will give you an estimated delivery time. If you choose to pay by credit card, please have your card ready so that you can give your representative the card number, and keep it handy for your waiter.

Cost and Payment

The charges for delivery when ordering from the participating menus listed in either The Lincoln Visitor or metrodiningdelivery.com are the indicated menu prices plus a modest delivery charge per restaurant of \$7.50, regardless of how many meals you order!

**When ordering from any restaurant NOT listed in either The Lincoln Visitor or on metrodiningdelivery.com, the price is the same as above plus a 15% charge per non listed restaurant will be added to the total.

All orders that include alcoholic beverages must be paid in advance by credit card. (The driver WILL check ID's upon delivery. No refunds for fraudulent purchases.)

When ordering from a restaurant or delivering to a residence in the downtown area (see map on next page) the minimum order is \$25 per restaurant. When ordering from or delivering to an area outside the designated area the minimum order amount is \$50 per restaurant.

Cash, Visa, MasterCard, American Express, and Diners Club accepted. NO CHECKS. Sales tax will be added to all orders. Add \$1.00 for all non cash transactions.

Please check your order carefully before the waiter leaves your premises.

Because we are placing the orders and paying the restaurants ourselves, once your order is placed and confirmed by our Customer Service Representative it is final. NO CANCELLATIONS

All delivery charges above go to the company, graintifies are not included and are greatly appreciated by your waiter.





DINING & NIGHTLIFE LOCATOR MAP

27. JTK Rest.

Green Area Below Indicates The Downtown Delivery Area For Metro Dining Delivery

We have provided this locator map to assist you in finding your way to all the fine dining and entertainment establishments in Lincoln. Please feel free to take the entire magazine with you on your excursions throughout our beautiful city! And as always... tell them The Lincoln Visitor sent ya!

1.	Applebee's
2.	Applebee's

3. Applebee's Applebee's Beacon Hills

Bennigan's Grill & Tavern

Big Red Keno Bodega's Alley

9. Brewsky's 10. Brewsky's 11. Brewsky's

12. Brewsky's 13. Buzzard Billy's

14. Cappy's 15. Culver's Frozen Custard

16. Culver's Frozen Custard

17. Culver's Frozen Custard 18. Dough Boys

19. Down The Hatch 20. Duffy's

21. Duggan's Pub 22. Grandmother's

23. Granite City 24. Heidelberg's Sports Bar

25. Heidelberg's Sports Bar 26. Ivanna Cone

8701 Andermatt Dr. 955 West O Street 14th & O St 2840 S. 70th 1602 South 201 N. 8th

1133 Q Street

3951 N. 27th

6100 O Street

5353 N. 27th

3730 Village Dr.

2662 Cornnhusker Hwy 247 N. 8th 5560 S. 48th

1500 Old Cheney Rd. 4121 Pioneer Woods Rd. 4940 N. 27th 5520 S. 56th Street

5601 NW 1st St. 1412 O St. 440 S. 11th Street 6940 A Street

6150 O Street 1601 Normandy Ct 4620 Bair Ave

701 P Street

28. King Kong 29. La Paloma 30. La Paz 31. Lee's Restaurant 32. Legends Bar & Grill 33. Lodge, The 34. Main Street Café 35. Misty's 36. Misty's 37. Oven, The 38. Parthenon, The 39. Patty's Pub

40. Phreddy's Phillys 41. Pita Pit 42. Pla Mor Ballroom 43. Playmakers Bar & Grill 44. Red Onion Grill

45. Schlotzsky's 46. Scrumpy Jacks 47. Slapshotz Bar & Grill 48. Spike's Beach Bar & Grille

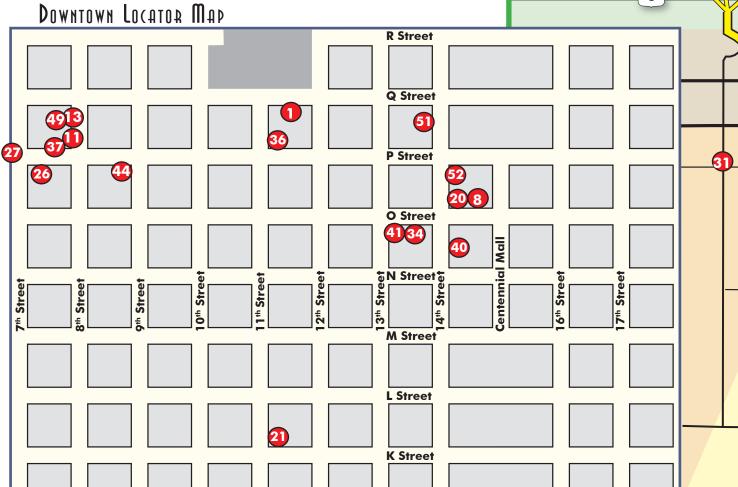
49. Starlite Lounge 50. Tandoor Indian Clay Oven 51. Wasabi!

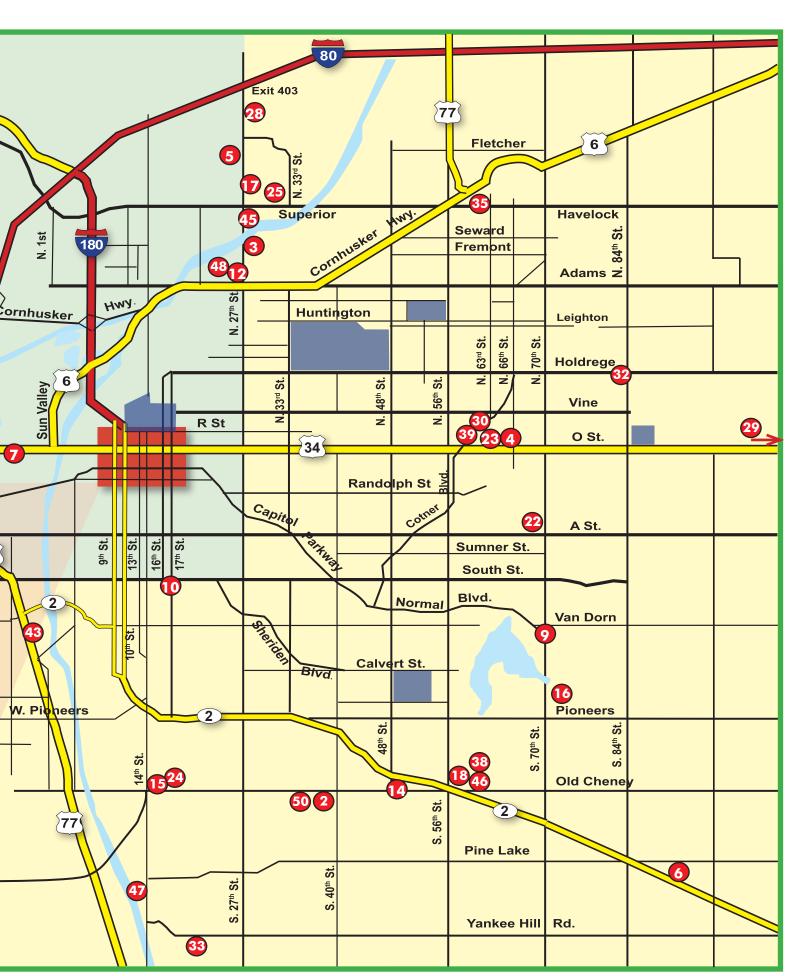
52. Zoo Bar

247 N. 8th 3530 Village Dr 239 N. 14th 136 N 14th St.

201 North 7th 6800 Wildcat Dr. 13940 East "O" Street 321 N. Cotner 1940 W. Van Dorn 8300 Northwoods 1800 Wilderness Place 1325 O Street 6235 Havelock Ave 200 N 11th St. 201 N. 8th 5500 S. 56th 311 N. Cotner 114 S. 14th 1311 O Street 6600 W. O St., 640 W Prospector 141 N. 9th 4320 N. 27th Street 5520 S. 56th Street 1245 Libra Drive 2300 Judson Street

Municipal Amport











8701 Andermatt Drive • 402-488-8701 benniaans.com

Sun-Thurs 11am-12am • Fri-Sat 11am-1am	
APPETIZERS	
MIX & MATCH APPETIZERS PICK TWO \$6.99 PICK THREE \$8.99 Golden Chicken Tenders Buffalo Wings Bacon & Cheese Potato Skins Southwest Egg Rolls Broccoli Bites Mozzarella Cheese Sticks Ultimate Nachos	
BUFFALO WINGS\$6.99 (10) \$10.99 (20) Served with cool bleu cheese dressing.	
BONELESS BUFFALO WINGS	
CARIBBEAN CRAB CAKES	
SOUTHWEST EGG ROLLS	
MOZZARELLA CHEESE STICKS\$5.49 With tangy tomato-basil marinara sauce.	
NEW CHIPS & SALSA\$2.99	
BLEU CHEESE CHIPS	
ORIGINAL BACON & CHEESE POTATO SKINS	

Golden-fried potato skins with Colby cheese, bacon and green onions. Served with sour cream.
CHICKEN RANCH POTATO SKINS\$7.99 Potato skins with diced chicken, Ranch dressing, Monterey Jack cheese and bacon Served with Ranch dressing.
NEW CHEESEBURGER EGG ROLLS
SALADS
KILKENNYS COUNTRY CHICKEN SALAD \$7.99 Slices of fried chicken on a bed of crispy garden greens, with diced eggs, shredded Colby, fresh tomatoes, bacon and our Smoky Honey Dijon dressing.
ASIAN CHICKEN SALAD
GRILLED CHICKEN CAESAR SALAD
BUFFALO CHICKEN SALAD
GREEK CHICKEN SALAD
NEW FAJITA SALAD. \$7.99 Slices of grilled chicken breast, or marinated steak served over a bed of chilled mixed greens with bacon, roasted corn, pico digallo and Colby cheese. Tossed with Avocado Ranch and toppe

SOUPS & SIDE SALADS

	· C O I I I
ULTIMATE BAKED POTATO) ふししい

\$2.99 (CROCK) \$3.99 (BOWL)

Our thick and creamy soup topped with Colby cheese, bacon and green onions.

TORTILLA SOUP......\$2.99 (CROCK) \$3.99 (BOWL) Spicy Southwestern chicken soup with tortilla strips and fresh cilantro.

FRENCH ONION SOUP.....\$3.99 (BOWL) Beef broth full of sauteed onions and covered with melted provolone cheese

SIDE CAESAR SALAD.....\$2.99

SOUP & SALAD COMBO......\$6.29 Garden or

TAVERN' BURGERS

Half-pound USDA Choice Beef cooked medium, medium well or well done on your choice of white, wheat or pretzel bun. With seasoned French fries, lettuce, tomato. Add bacon for \$0.99. Spicy black bean burger patty may be substituted for beef in any

THE BLEU CHEESEBURGER..... Heaped with bleu cheese, beef sauce and crispy fried onions.

Classic burger with American cheese.

JOHN BACONS BURGER......\$6.99 Cheddar cheese, BBQ sauce bacon.

PHILLY CHEESEBURGER......\$6.99 Green peppers, grilled onions, mushrooms and provolone cheese

FAJITA BURGER......\$6.99 Cheddar, jalapenos, pico de gallo and guacamole.

SPICY BLACK BEAN BURGER..... This new favorite from Morningstar@ combines black beans with hints of jalapeno, chile and chipotle peppers. Topped with melted American cheese.

NEW BBQ BACON CHEESEBURGER PITA......\$7.49 A warm pita holds a half-pound cheddar cheeseburger patty, BBQ sauce and bacon.

NEW PEPPERCORN BLEU

CHEESEBURGER PITA.....\$7.49 A warm pita holds a half-pound peppercorn patty, topped with bleu cheese crumbles, crispy fried onions and bleu cheese

SANDWICHES

Served with seasoned French fries and a pickle spear.

MONTE CRISTO.....\$7.99 Ham, turkey, Swiss and American cheeses on wheat bread Lightly battered and fried until golden. Dusted with powdered sugar and served with red raspberry preserves for dipping.

OCONNOR MONTE CRISTO.....\$7.99
Turkey, bacon, cheddar cheese and tomato on wheat bread. Lightly battered and fried until golden. Served with Avocado Ranch for dipping.

MONTE CRISTO PANINI..... Ham, turkey, Swiss and American cheeses on grilled honey wheat bread. Served with creamy raspberry sauce.

Warmed corned beef topped with fresh sauerkraut, white cheddar and Swiss cheeses on toasted potato rye bread with Thousand Island dressing.

KILKENNYS COUNTRY CHICKEN WRAP.......\$6.99 Kilkenny's Country Chicken Salad tossed in our Smoky Honey Dijon dressing in a warm flour tortilla.

BUFFALO CHICKEN SANDWICH.....\$6.99 Fried chicken breast topped with buffalo sauce, bleu cheese dressing, lettuce, tomato and onion.

SANDWICHES Continued

TURKEY OTOOLE......\$6.99 Turkey breast, Swiss cheese and Smoky Honey Dijon dressing on our pretzel roll.

Thinly sliced choice roast beef and melted provolone cheese served with au jus.

GRILLED CHICKEN CLUB SANDWICH......\$6.99 Grilled chicken breast with bacon, Swiss cheese, guacamole, lettuce, sliced tomato and onion.

1/2 COUNTY CORK SOUP...... Ham, turkey, bacon, lettuce, tomato and Swiss cheddar cheeses on honey wheat bread. Served with a crock of hot soup. (Ultimate Baked Potato - Tortilla - French Onion)

CHICKEN

Choose your side items: Coleslaw - Steamed Broccoli - French Fries - Homemade - Mashed Potatoes - Fresh Green Beans - Roasted Vegetables - Black Beans -Rice Pilaf - Loaded Baked Potato - Cinnamon Apples

CHICKEN PLATTER.....\$8.99 Two marinated chicken breasts with rice pilaf and steamed

GOLDEN CHICKEN TENDERS...... Fried chicken tenders with Smoky Honey Dijon dressing, plus any two sides.

CHICKEN STIR FRY.....\$8.49
Chicken and mixed vegetables with Asian sauce stir-fried and served over rice pilaf.

ROSEMARY GRILLED CHICKEN......\$9.99 Two arilled chicken breasts marinated in rosemary and aarlic atop homemade mashed potatoes. Served with roasted vegetables and rosemary demi sauce.

BENNIGAN'S GRILL

Please specify cooking preference (Rare, Medium Rare, Medium, Medium Well, Well) listed with each item. Choose your side items: Coleslaw - Steamed Broccoli - French Fries Homemade Mashed Potatoes Fresh Green Beans - Roasted Vegetables -Black Beans - Rice Pilaf - Loaded Baked Potato Cinnamon Apples

"OH, BABY' BACK RIBS

\$13.99 FULL RACK \$9.99 HALF RACK

Slathered in our tangy BBQ sauce and served with seasoned French fries and coleslaw.

FIRE-GRILLED 8 OZ. SIRLOIN......\$10.99 A tender cut of sirloin grilled to perfection. Served with any two

GRILLED MEATLOAF....\$8.99
Homestyle grilled meatloaf topped with a burgundy sauce and served over homemade mashed potatoes with a side of ovenroasted vegetables.

FIRE-GRILLED 12 OZ. RIBEYE STEAK.....\$15.99 A juicy ribeye steak seasoned with salt and pepper. Served with any two sides.

SOUTHWEST FAJITAS

Served over sauteed onions and bell peppers with black beans, seasoned rice, flour tortillas, sour cream, guacamole, Colby cheese and pico de gallo. Chicken Fajitas \$9.99 Steak Fajitas \$10.99 Beef & Chicken Combo \$10.99

Cajun shrimp skewer. Served with your choice of one side.

SEAFOOD & PASTA

TEMPURA FRIED SHRIMP.......\$9.99
Plump tender shrimp, breaded by hand and lightly fried. Served with French fries, coleslaw and lemon aioli sauce.

Grilled chicken breast with smoked vegetables and pasta in an Asiago cream sauce. Garnished with basil pesto and diced tomatoes. Served with aarlic bread.

GRILLED SALMON......\$11.99 Grilled salmon fillet seasoned with salt and pepper and served with rice pilaf and steamed broccoli. Southwest style Cajun grilled Grilled

Please circle your dressing: Smoky Honey Dijon, Sesame Ginger,

Bleu Cheese, Light Italian, Thousand Island, Balsamic Vinai-

with crispy tortilla strips.

grette, Caesar and Ranch



SEAFOOD & PASTA
FLAHERTYS FISH\$9.99 Pan-seared tilapia fillet served over pesto orzo and drizzled with lemon butter sauce. Topped with capers and fried onions, served with green beans.
FISH N CHIPS\$7.99 Tender white fish battered and fried, served with cocktail and tartar sauces, seasoned French fries and coleslaw.
CAJUN CHICKEN AND SHRIMP PASTA\$9.99 Sauteed Cajun chicken, shrimp and smoked vegetables tossed with fettuccini in a spicy lobster cream sauce. Served with garlic bread.
CAJUN GRILLED SEAFOOD PLATTER\$13.99 Two spicy crab cakes, a fillet of Cajun grilled Atlantic salmon and a skewer of Cajun grilled shrimp. Served on rice pilaf with coleslaw and a creamy Cajun sauce.
ROASTED VEGETABLE PRIMAVERA\$7.99 Roasted onions, red bell peppers, zucchini, and mushrooms tossed with fettuccini in a lemon butter sauce. Served with garlic bread. Add Grilled Chicken for \$2.00.

PARTY PLATTERS

GOT A LOT OF MOUTHS TO FEED? Bennigan's Party Platters are perfect for big gettogethers like company meetings or birthday parties. Large enough to serve 6 - 8 people, they're the fast, easy way to bring great taste to any size occasion. Call today and ask about our selection.

MIX & MATCH ENTREES

Served with a side item

Choose one side item: Coleslaw Steamed Broccoli - French Fries - Homemade Mashed Potatoes - Fresh Green Beans Roasted Vegetables - Black Beans Rice Pilaf - Loaded Baked Potato - Cinnamon Apples

PICK TWO \$12.99 Picking Ribs? Add an additional \$1.99. Fire-Grilled Top Sirloin Tempura Fried Shrimp "Oh, Baby" Back Ribs Cajun Salmon Southwest Grilled Chicken Breast Golden Chicken Tenders Rosemary Grilled Chicken Breast Cajun Shrimp Skewer Grilled Meatloaf

DEATH BY CHOCOLATE......\$3.99

Dutch Chocolate and nutty Rocky Road ice creams swirled with TWIX cookie bars on a crumbled Oreo cookie crust and dipped in a rich chocolate sauce.

WHITE CHOCOLATE CHILL-OUT..... White chocolate almond and vanilla chocolate chip ice creams blended with Oreo cookies atop an Oreo cookie crust and dipped in white chocolate sauce.

BROWNIE BOTTOM PIE.....\$3.49 A chocolate fudge brownie with a scoop of vanilla ice cream, hot fudge, whipped cream and a cherry.

CHOCOLATE LAVA CAKE......\$4.39 Moist chocolate cake with a warm, chocolate fudge center. Served with vanilla ice cream and hot fudge.

CREME BRULE CHEESECAKE...... Original New York style cheesecake with a thick creamy creme brulee custard on a vanilla cookie crust. Topped with caramelized sugar.

BIG BEN CHOCOLATE CARAMEL BROWNIE SUNDAE..........\$5.99 3 scoops of vanilla ice cream smothered in chocolate and caramel sauces. Topped with warm, chewy

MIX & MATCH DESSERTS

PICK TWO \$6.99 PICK THREE \$8.99 Death by Chocolate Brownie Bottom Pie Chocolate Lava Cake White Chocolate Chill-Out, Creme brulee Cheesecake

KIDS' MENU

Choose your side items: Coleslaw - Steamed Broccoli - French Fries - Homemade Mashed Potatoes - Fresh Green Beans Roasted Vegetables - Black Beans Rice Pilaf Loaded Baked Potato - Cinnamon Apples

FRIED CHEESE	\$1.99
CHEESE ODILLAS. Served with sour cream.	.\$1.99
CHICKEN -ALITTLE_ Three golden chicken strips. Served with one side. Also with grilled chicken.	\$3.99 availab
TOMBSTONE PIZZA	. \$3.99
LIL IRISH BURGER	. \$3.99
BOWL O FETTUCCINI	\$3.99
KILKENNYS JUNIOR SALAD	\$3.99
GRILLED CHEESE	. \$3.99
MAC N CHEESE	\$3.99

Menu Items & Pricing are Subject to Change

1940 W Van Dorn 477-4339

ALLEHE	
Chicken Fingers\$	6.25
Gizzards or Livers\$	5.15
Giblets - Mix of livers & gizzards\$	
Hot Wings 8pc \$4.24 / 12pc \$6.36 / 18pc \$	9.54
Breaded VeggiesLg \$6.25 / Sm \$	
Sampler Platter\$	
Chips & Salsa\$	3.45
Meat & Cheese Nachos\$	4.95
Shrimp Cocktail\$	4.95
Shrimp Basket\$	9.95
Onion RingsSm \$3.75 / Lg \$ They're Ugly But Great!	5.00
Homemade SoupBowl \$2.60 / Cup \$	2.25
SPECIAL FROM THE DEEP SOUTH Our unique tasting chicken is cooked by deep frying. If prefer another method of cooking, please ask your wai	f you tress.
#3 3 Piece Southern Fried Chicken\$ Choice of Soup or Salads, Potatoes or Baked	8.50

Hon	nemade Soup	Bowl	\$2.60 / Cup	\$2.25	
SPECIAL FROM THE DEEP SOUTH Our unique tasting chicken is cooked by deep frying. If you prefer another method of cooking, please ask your waitress.					
#3	3 Piece Southern Fr Choice of Soup or Salads, Beans, Served with Roll &	Potate	oes or Baked	.\$8.50	
#4	2 Piece Southern Fr Choice of Soup or Salads, Beans, Served with Roll &	Potate	oes or Baked	.\$7.50	
#2	#2 2 Piece Southern Fried Chicken\$6.50 Choice of One (Soup, Salad or Potatoes) Served with Roll & Butter				
	On #1, 2, 3, or 4 – Extra Charge for "All White", "All Dark", or "No Wings" #3 \$2.25 • #4 \$2.00 • #2 \$2.00 • #1 \$1.00				
Chic	Chicken Fingers				
(L	Southern Fried Giblets Dinner\$7.30 (Livers, Gizzards, Mixed) Side Order\$5.15				
Southern Fried Dinner \$7.3 (Gizzards or Livers) Side Order \$5.1					

CHILDREN & SENIORS Under 12 Years Of Age Or Over 65 1 Piece of Chicken\$4.95 Hamburger Steak\$4.35

brownie bites and whipped cream.

Roll and Butter Hamburger with Choice of Potato \$3.95 Small Milk with Children's Order Only

SANDWICHES & GRILLED FARE

Served with choice of one side

Served with choice of one side	
Chicken Sandwich	.\$7.00
Chicken Salad	.\$4.50
Hamburger	\$5.25
Cheeseburger	
Bacon & Cheeseburger	\$6.00
Bacon & Cheese	
Bacon & Tomato	\$4.95
Grilled Cheese	
Veggie Burger	
Buffalo Burger	
SALADS	

Chicken Vinaigrette	\$7.95
Chef Salad	\$7.95
Taco Salad	\$6.95
Southern Chicken Salad	.\$7.95
BLT Salad	\$6.95
Jan's Favorite	
Steak Salad	
Dinner Salad	\$2.75
Homemade Dressings Oil, 1000 Island, Ranch, Fr	rench,
Blue Cheese \$0.75 extra	

	OIDEO				
	Hash Browns	\$1.35	Mashed Potatoes	\$1.25	
	Baked Beans	\$1.45	Baked Potato	\$1.95	
	Cole Slaw	\$1.30	Potato Salad	\$1.30	
	Jello Salad	\$1.30	Cottage Cheese	\$1.30	
	Dinner Roll	\$0.50	Lee's Sour Cream	\$0.75	
Chicken By The Piece		White	\$2.95		
	•		Dark	\$1.85	
			Wings	\$0.95	

CLASSICSServed with choice of two sides Chicken Pot Pie......\$7.25 Barbeque Pork Ribs......\$12.75 Chicken Fried Chicken......\$8.95 Chicken Fried Steak\$8.95 Grilled Ham Steak\$9.85

HAPPY HEART MINDED

Served With Salad, Fat Free Dressing, Vegetable & Melba Toast

Marinated Chicken Breast Boneless	\$9.75
Alaskan Whitefish Grilled	.\$9.75
Vegetarian Plate	\$6.95

STEAKS

Above served with choice of two sides

Ground Beef Steak	\$8.95
Club Steak	\$9.95
New York Strip	\$16.95
Steak & Five Shrimp	\$14.90
Add Buttered Mushrooms	\$1.60

SEAFOOD

Above served with choice of two sides

Lobster Tail	
Southern Fried	\$28.95
Steamed	Market Price
Jumbo Shrimp	\$14.30
Regular Shrimp	\$13.80
Jumbo Cod	\$9.95
Catfish	\$10.50
Alaskan Whitefish	\$9.75

A charge of 15% for Gratuity will be added to all parties of 7 or more.

Ask About Our Picnic & Party Service..

Catering is Our Specialty.. Phone 477-4339 Private Rooms Available for Buffet or Off Menu Dinners

MENU-GUIDE







6150 O' Street • 402-466-1900

Located At Westfield Shoppingtown Gateway

~ Appetizers ~ Be assured that our appetizers are large enough to share.

Crab and Cheddar Cakes

Crab meat and shredded cheddar cheese mixed with seasonings. Three crab cakes lightly fried for a crispy crust surrounding a melted cheddar and crab filling. Served on a bed of spring greens with roasted garlic mayonnaise, cocktail sauce, basil pesto aioli and fresh lemon.

Vodka Steamed Mussels in Tomato Cream

A full pound of whole mussels from Prince Edward Island steamed in vodka, butter and garlic. Finished with marinara sauce and cream. Accompanied by arilled ciabatta bread.

Spinach and Artichoke Dip

Chopped fresh spinach, green onions, garlic, spices and artichoke hearts tossed with Parmesan cheese. Served warm under melted mozzarella cheese with oven toasted ciabatta.

Chicken Caesar Chalupa

Baked flour tortillas brushed with Caesar dressing and topped with sliced marinated chicken, Roma tomatoes and melted mozzarella cheese. Accompanied with a side Caesar salad for topping.

Waffle cut Idaho russet potatoes golden fried and topped with melted co-jack cheese, crispy smokehouse bacon bits, diced tomatoes, sour cream and green onions.

Spiced Crab Chalupa

Baked flour tortillas topped with a mixture of spiced crab and cream cheese then finished with melted co-jack cheese. Garnished with chopped green onions and accompanied with shredded iceberg lettuce, diced tomatoes and salsa.

Monterey Crab Wontons

Shredded Monterey jack cheese, cream cheese, crab meat and spices folded into a wonton wrapper and lightly fried golden brown. Served with a ramekin of honey mustard for dipping.

Chicken Quesadillas 8 99

Start with our marvelous quesadillas and fold in a generous portion of charbroiled, julienne cut chicken breast.

Buffalo Chicken Wings

8.99 A generous portion of chicken wings fried crispy and

tossed with our spicy buffalo sauce.

~ Soups ~

All of our soups and sauces are made fresh daily.

Cup 2.99 Bowl 4.69

Ale and Cheddar Soup

Topped with toasted caraway rve croutons.

Baked French Onion Soup

Smothered under provolone cheese.

Soup Du Jour

Monday Cream of broccoli cheese Tuesday Turkey wild rice almandine Wednesday Cream of Potato Bacon Cheesy chicken tortilla **Thursday** Friday New England style clam chowder Saturday Cream of tomato basil Black Bean Chicken Chili Sunday

- Salads -

All of our salads are served with a garlic-buttered breadstick. Start with a cup of soup du jour, baked French onion or ale & cheddar soup for 2.00

Grilled Asian Chicken Salad

Boneless chicken breast lightly seasoned in pineapple soy marinated then charbroiled. The chicken is chopped and flash sautéed in a Szechwan peanut sauce then served over an Asian salad of shredded iceberg lettuce, cilantro, cabbage, cucum bers, shredded carrots and crispy wonton strips

tossed in a fresh lime and sesame dressing. **Buffalo Chicken Salad**

Chopped romaine and assorted spring greens tossed in an avocado ranch dressing. Topped with ripe olives, diced tomatoes, and julienne strips of crispy buffalo chicken breast. Finished with creamy bleu cheese crumbles.

Caesar Salad

Chopped romaine lettuce coated with our Caesar dressing then tossed with croutons and freshly grated Parmesan cheese. Enough for two to share as a starter salad.

Caesar Salad with Shrimp Scampi

Succulent black tiger shrimp sautéed in garlic and seasonings.

Grilled Chicken and Bruschetta Salad

Toasted Caesar bruschetta surrounds a mix of greens and chopped romaine tossed in balsamic vinaigrette with grilled chicken breast, sliced ripe olives, and crumbled bleu cheese. Finished with marinated bruschetta tomatoes, and a sprinkle of grated Parmesan cheese.

Bruschetta Salad with Shrimp Scampi 11.99 Succulent black tiger shrimp sautéed in garlic and

seasonings.

BBQ Ranch Chicken Salad

Julienne grilled BBQ chicken breast tossed with crispy onion strings, diced tomatoes, shredded cheddar cheese, chopped romaine and assorted greens in avocado ranch dressing.

Dinner Salad 3.99

Spring greens, iceberg and romaine lettuce with shredded carrot, shredded cabbage, tomato, hard-boiled egg and cucumber. Served with croutons, garlic-buttered breadstick and your choice of dressing

- Burgers -

All burgers served with a pickle and choice of potato chips or coleslaw. Substitute a 1/2 order of waffle fries or mashed garlic red potatoes for 1.25 Start with a cup of soup du jour, baked French onion soup, ale & cheddar soup or dinner salad for 2.00

Quarry Burger (for lighter appetites)

A juicy quarter-pound ground beef patty seasoned and charbroiled to perfection. Served on a grilled sesame bun.

Hamburger

Half-pound of lean ground beef charbroiled to perfection. Served on a grilled sesame bun.

One of our great half-pound burgers charbroiled to order. Topped with your choice of cheddar, Swiss, mozzarella, provolone, American or Monterey jack. Served on a grilled sesame bun.

Buffalo Burger (only 4 grams of fat)

One-third pound of lean ground buffalo charbroiled to order. Served on a grilled sesame bun with lettuce and tomato.

Bedda Chedda Bacon Burger

Half-pound of lean ground beef topped with homemade BBQ sauce, shredded cheddar cheese and thickly cut smokehouse bacon. Charbroiled to order and served on a grilled sesame bun.

Add double-smoked bacon for .95 Add sautéed mushrooms for .50 Lettuce, tomato, sliced or sautéed onions upon request

~ Pastas ~

All pastas are served with a garlic-buttered breadstick. Start with a cup of soup du jour, baked French onion soup, ale & cheddar or dinner salad for 2.00

Blackened Chicken Linguini

Charbroiled chicken breast coated with Cajun spices. Served over fresh linguini tossed in our homemade creamy Parmesan sauce. Then finished with diced tomatoes, béarnaise sauce and chopped

Sausage Rigatoni with Sweet Peppers 11 99

Sweet Italian sausage brushed with olive oil and oven roasted. Sliced thin and sautéed with sweet bell peppers then tossed with rigatoni in marinara sauce

Baked Three Cheese Ravioli

Jumbo ravioli stuffed with Parmesan, Fontina and ricotta cheese. Tossed in cream and marinara sauce then baked under a blend of three cheeses.

Tuscan Shrimp Fettuccini

11 99

Succulent tiger shrimp sautéed with sliced plum tomatoes, zucchini, fresh spinach and roasted garlic. Tossed with fettuccini and creamy Alfredo sauce.

Four Cheese Sausage Rigatoni 11.99

Oven roasted Italian sausage sliced and sautéed in olive oil. Finished with a cream reduction and a blend of ricotta, parmesan, mozzarella and gorgonzola cheeses then tossed with imported rigatoni pasta.

Mussels and Shrimp Linguini

Succulent black tiger shrimp sautéed in olive oil and roasted garlic with whole mussels. Finished in our marinara sauce with a touch of cream then tossed with linguini. Dusted with imported parmesan.

Pasta Alfredo

8.99

8.29

Imported fettuccini noodles tossed in a creamy Parmesan sauce.

Add sautéed vegetable medley for 1.00 Add sautéed chicken tenderloins for 1.95

- Side Items -

Granite City sized portions prepared fresh by our Chefs. More than enough to share at the table

Crispy Waffle Fries with Dip	4.99
Sautéed Fresh Vegetable Medley	3.99
Mashed Garlic Red Potatoes	4.99
Sautéed Butter Garlic Shrimp	4.99

- Sandwiches -

All sandwiches include potato chips or coleslaw. Substitute for a ½ order of waffle fries or mashed garlic red potatoes for 1.25 Start with a cup of soup du jour, ale & cheddar soup or dinner salad for 1.50

Monterey Chicken Wrap 8.69

A warm wheat tortilla wrapped around assorted spring greens, diced plum tomato, shredded Monterey Jack cheese, avocado ranch dressing and julienne grilled chicken breast.

Sliced smokehouse bacon, sliced tomato and smoked turkey with Monterey jack cheese. Served on grilled whole wheat bread with roasted garlic mayonnaise.

Santa Fe Smoked Turkey Grilled wheat tortilla folded around smoked turkey,

melted Monterey jack cheese, shredded lettuce, diced tomatoes and avocado ranch dressing.

Smoked Turkey Reuben

8.29 Shaved smoked turkey smothered under melted Swiss cheese, coleslaw and 1000-island dressing. Served on thickly sliced grilled caraway rye bread.

Buffalo Chicken Sandwich

Buffalo marinated chicken breast charbroiled and basted with buffalo sauce. Served on a grilled sesame bun with shredded iceberg lettuce and bleu cheese dressing.

5.29

Dinner 5pm - 9pm Every Night WWW.METRODININGDELIVERY.COM



- Sandwiches -

Chicken Salad Clubhouse on Focaccia

Oven roasted chicken breast chopped and tossed with mayonnaise, seasonings, diced celery and scallions. A generous portion mounded on grilled herb focaccia with crispy bacon strips, roasted garlic mayonnaise, spring greens and sliced

Cuban Sandwich

Our version of a Miami classic. Seasoned roast pork loin and smoked turkey sliced thin and served warm under melted Swiss cheese. All served on grilled ciabatta with garlic aioli, yellow mustard and dill pickles.

Southern Fried Chicken Sandwich

Boneless chicken breast marinated in buttermilk and Cajun spices then golden fried. Served on a grilled sesame bun with lettuce, tomato and roasted garlic mayonnaise.

Spinach Artichoke Chicken Sandwich

A boneless chicken breast seasoned and charbroiled. Topped with our creamy spinach and artichoke dip and melted provolone cheese. Served on grilled whole wheat bread with lettuce and tomato.

Smothered Beef Sandwich

A generous portion of sliced roast beef served open-faced on grilled ciabatta. Smothered under sautéed onions, burgundy mushroom sauce and melted Monterey jack cheese. Served with garlic mashed red potatoes.

London Broil Sandwich

Marinated London broil charbroiled and cut into julienne strips. Smothered under sautéed mush rooms, onions and melted cheddar and Monterey jack cheeses. Served on grilled whole wheat bread with lettuce and tomato.

Smokehouse BLT

Thick slices of crispy smokehouse bacon, lettuce, tomato and roasted garlic mayonnaise served on grilled whole wheat bread.

- Signature Selections -

Our menu items were developed exclusively for Granite City Food & Brewery. The following are among our personal favorites. Start with a cup of soup du jour, baked French onion, ale & cheddar soup or dinner salad for 2.00

Granite City Meatloaf

A thick slice of home-style meatloaf charbroiled and served open-faced on grilled ciabatta. Smothered under bourbon onion sauce and accompanied with garlic mashed potatoes and crispy onion strings.

Honey Rosemary Filet Mignon

AA half-pound of center cut tenderloin marinated in honey, chopped garlic, olive oil and fresh rosemary then charbroiled to order. Served on a bed of crispy onion strings and your choice of waffle fries or mashed garlic red potatoes with sautéed vegetable medley.

Grilled Salmon Oscar

Filet of north Atlantic salmon charbroiled and topped with steamed asparagus spears, crabmeat, and béarnaise sauce. Served on a bed of wild rice pilaf with sautéed vegetable medley.

Grilled Chicken Burrito

A large flour tortilla folded around grilled chicken, Spanish rice, cheese and roasted chili sauce. Topped with more sauce and melted cheese then baked. Served with Spanish rice, shredded lettuce, sour cream, pico de gallo and salsa.

- Signature Selections -

Grilled Garlic Butter Sirloin

A 10oz. cut of USDA sirloin steak marinated in garlic and butter charbroiled to perfection. Set on a bed of crispy onion strings and served with our famous garlic mashed potatoes.

BBQ Pork Ribs Half rack. 15.99 Full rack. Tender pork ribs basted with Granite City BBQ sauce and cooked to perfection on our char-broiler. Served with coleslaw and your choice of waffle fries or mashed garlic red potatoes

Chicken Florentine Lasagna

Lasagna noodles layered with our creamy Alfredo sauce, a blend of four cheeses, spinach artichoke dip and diced chicken breast then baked. Topped with roasted garlic cream sauce and more melted cheese. Accompanied with a garlic-buttered

Grilled BBQ Boneless Pork Chops

Two center-cut 7oz. boneless pork chops seasoned then charbroiled and basted with our bourbon BBQ sauce. Accompanied with garlic mashed potatoes, coleslaw and a garlic-buttered breadstick

Grilled Top Sirloin Steak Dinner

A 10oz. Midwest raised center cut top sirloin steak specially seasoned and charbroiled to order. Served on a bed of crispy onion strings, accompanied by garlic mashed potatoes and a breadstick.

Grilled London Broil w/ Bourbon Squce

A 12oz. London broil specially marinated and charbroiled to order. Served on a bed of crispy onion strings then topped with a caramelized onion and bourbon sauce. Served with your choice of waffle fries or mashed garlic red potatoes.

Chicken Parmesan

Boneless chicken breast coated in breadcrumbs, Parmesan cheese and garlic then golden fried. Served on a bed of imported rigatoni pasta tossed in a classic marinara sauce. Topped with more sauce and then baked under a mixture of ricotta, mozzarella and Parmesan cheeses.

Granite City Walleye Dinner

Canadian fresh water walleye filet lightly breaded and golden fried. Served with colesiaw and your choice of waffle fries or mashed garlic red potatoes

- Kid's Menu -

Twelve years of age and under please. All kids' meals served with a complimentary fountain beverage, juice or milk.

Crispy Chicken Strips

Lightly breaded and deep-fried. Served with waffle fries or mixed fruit. Accompanied with BBQ sauce.

Imported rigatoni noodles tossed in a creamy cheese sauce. Served with a garlic-buttered

Smoked Turkey and Cheddar Wrap

Sliced smoked turkey, shredded lettuce, avocado ranch dressing, and cheddar cheese wrapped in a soft wheat tortilla Served with waffle fries or mixed fruit.

Lightly battered mini corn dogs golden fried and served with waffle fries or mixed fruit.

Cutter Burger

A juicy ground beef patty seasoned and charbroiled to perfection. Served on a grilled sesame bun with waffle fries or mixed fruit.

Add cheese for .50

- Desserts -

A perfect finish to a Granite City meal.

Turtle Cheesecake

A graham cracker crust layered with cheesecake, creamy caramel and chocolate fudge. Finished with more caramel, hot fudge, fresh whipped cream and chopped nuts.

Chocolate Baby Bundt Bash

Baby chocolate bundt cake with a rich choco late frosting. Split and filled with vanilla ice cream. Drizzled with hot fudge, creamy caramel and chopped nuts. Finished with freshly made whipped cream and maraschino cherries.

Triple Chocolate Cake

Moist white cake and chocolate cake layered with rich dark and white chocolate butter cream. Surrounded with rich chocolate fudge and buttery caramel then capped with a dollop of freshly whipped cream.

Caramel Apple Crumble (seasonal)

A tender puff pastry crust with a warm apple filling and a crunchy brown sugar crumble topping. Drizzled with warm caramel sauce and finished with vanilla ice cream, and our freshly made

- Sunday Brunch -

10am – 2pm 13.99 Adults \$5.99 Children (12 and under)

Our Chefs take great pride in preparing an unlimited buffet each Sunday to include

Fresh Carved Roast Beef Perfectly spiced and slow-cooked to perfection. Carved to order and served with fresh aus jus.

Eggs Benedict English muffin with poached egg, Canadian bacon and hollandaise sauce.

Weekly Chef's Entrée Special Our chef's take great pride in preparing a weekly entrée special that fits the season and compliments your brunch with us.

Baked Reggianno Hash Browns Be careful, they're addictive! You'll enjoy our secret recipe of cream, spices and fresh reggianno cheese – baked to aolden brown.

Garlic Mashed Potatoes with Gravy Nobody beats our garlic mashed red potatoes recipe. Served with homemade gravy.

Biscuits and Sausage Gravy Spicy sausage gravy served over fresh baked biscuits.

Thick Hickory Smoked Bacon Thick cut hickory smoked bacon prepared crispy.

Fresh French Toast Made fresh with a special Grand Marnier recipe.

Scrambled Eggs Fluffy scrambled eggs pan cooked to

Chef Special Scrambled Eggs Special chef's recipe prepared fresh each week

Sausage Links Spicy pork sausage links baked to perfection.

Fresh Assorted Fruit Fresh seasonal fruit.

Fresh Assorted Muffins & Croissants Assorted breakfast muffins and croissants.

Fresh Caramel Rolls Our sticky caramel rolls served hot and fresh.



Check our web site at www.slapshotz.net for full menu listings and specials

1245 Libra Drive Suite 110 • 402.420.PUCK • www.slapshotz.net

MENU-GUIDE







70th & A Street • Lincoln 402-483-7855

Everyone has their favorite dish. This is why Grandmother's brings you "Grandmother's Favorites." Recipes of delicious entrees that are sure to satisfy all appetites.

APPETIZERS

Snack Attack	79
A great sample of appetizers consisting of	
Mozzarella Cheese Sticks, Chicken Fingers, and	
Spinach & Artichoke Dip with Tortilla Chips	
Mozzarella Cheese Sticks6.	59
Crispy, batter-dipped mozzarella cheese sticks wi	ith
flavorful pesto seasoning, served w/ marinara sa	uce
Chicken Fingers6.	59
Breaded strips of boneless chicken breast, deep-	
fried and served with honey mustard and side of	
crisp relishes	
Spinach & Artichoke Dip6.	
Spinach, artichoke hearts and Jack cheese, bake	
together in a creamy sauce and served with torti	la
chips and Picante sauce	
Super Nachos	
A huge platter of crispy flour tortilla chips topped	
with spicy beef, black beans, melted cheddar and	
jalapeno cheese, sour cream, guacamole, tomat black olives and Jalapeno peppers	oes,
	20
Special Nachos NEW	27
melted cheese, diced tomatoes, chili peppers, gr	
onions & sour cream	0011
Beef5.99 Chicken6.	79
Hot 'N Spicy Wings (Dozen)6.	
(20 or more) 0.40	ea
Delicately fried chicken wings served with a spicy	
sauce and a side of crisp vegetables	
Onion Rings5.	79
A basketful of fresh onions breaded daily.	
Served with your choice of Chipolte pepper rand	n
dressing or BBQ sauce for dipping	
Fajita Chicken Quesadillas NEW7.	
Two large grilled flour tortillas filled with seasone	
chicken, Jack cheese, green onions, tomatoes an	
cilantro. Served with homemade pico de gallo a	nd

SOUPS, SALADS & QUICHE

sour cream. Plenty for two to share

SOUP	5	
French Onion Soup		3.69
Market Style. Rich onion sou		
and melted provolone chees	e. Mmmmmı	mmmmmm
Special Soups Every Day	Cup	2.69
	Bowl	3.49
Special Soups Every Day Special soups are prepare Ask about today's hom	Bowl ed fresh ever	3.49 y day.

SALADS

Oriental Chicken Salad
Crispy chicken tenders, mandarin oranges, wonton
noodles & water chestnuts on a bed of romaine
lettuce. Topped with toasted almonds and sliced
green onions. Served with our special Oriental
dressing and homemade banana nut bread
Beef Taco Salad

Beer laco Salaa
Greens, beans, beef, chips and cheese, served with
taco sauce and your choice of dressing and you can
even eat the bowl!

Chicken Taco Salad	8.29
Our tasty Taco Salad with chicken instea	ad of been r
beans. Choice of dressings	

Grilled Chicken Salad8.29
Juicy tenderloins of chicken breast marinated in our famous lime sauce, then grilled until golden brown.
Served over crispy greens and garnished with
tomatoes, cucumbers, mushrooms, sliced red onion and sprouts. Served with garlic bread
Southern Chicken Salad8.29
Crispy chicken tenders and Mozzarella cheese on top of a bed of crisp greens. Garnished with
tomatoes, cucumbers, mushrooms, sliced red onions and sprouts. Served with hot bacon dressing and
garlic bread Southwest Chicken Salad8.29
Crunchy romaine, tomatoes, black beans, corn, Jack cheese & tortilla strips with spicy Chipotle ranch dressing. Topped with grilled chicken tenders & drizzled with Chipotle mayo
Soup, Salad & Banana Nut Bread7.29
Enjoy a hearty bowl of our soup of the day, a tossed green salad and a warm load of our homemade banana nut bread
Tossed Green Salad3.49
Chilled lettuce, cucumber and carrots topped with

QUICHE

homemade dressing and croutons.

Quiche8.59
Our handmade pastry shell filled with a delicious
blend of Swiss cheese, egg & cream. Choice of Ham
& Broccoli OR Chicken, Mushroom & Almond.
Served with hot baked bread and your choice of
fresh fruit or a tossed green salad or broccoli with
cheese sauce
The French Connection

The French Connection	9.:
Our homemade quiche PLUS our Market Style	
French Onion Soup	

Fried Chicken Dinner Served every evening

BURGERS

Served with your choice of French fries OR a bowl of soup OR a tossed green salad OR fresh fruit.

Mushroom	, Bacon Che	eseb	urger		 7 . .	29
Sautéed	mushrooms,	crisp	bacon	and	American,	
Jack or S	wiss cheese	-				

Hickory BBQ Bacon Cheeseburger
Tangy BBQ sauce, crisp bacon and American, Jack
or Swiss chass

bacon Cheeseburger	0.99
Crisp bacon and American, Jack or Swiss c	heese
Mushroom Cheeseburger	6.99

Sautéed cheese	mυ	shro	oms	and	Ame	rican,	Jack	or S	vis	S
 cricese.	_		_						_	

mosili com cinon borger
Sautéed mushrooms and grilled onions
Cheeseburger6.69
American, Jack or Swiss cheese

VALUE MEAL ADDITIONS:

Order a sandwich or burger and receive another one of the following for only 2.19 Tossed Salad, Bowl of Soup, Rice Pilaf, French Fries, Broccoli, Baked Potato, Fresh Fruit

CHICKEN SANDWICHES

Chicken Parmesan 7.99
A crispy chicken sandwich, topped with mozzarella cheese and marinara sauce

SUNDAY FEATURES

Sunday Buffet	Adults1.99
(served 10am - 2pm)	Children 6-12 5.99
Fried chicken, beef brisl	ket, fiesta chicken, ham,
homemade mashed pot	tatoes, bacon, sausage,
scrambled eggs, biscuit	s & gravy, fresh fruit, coffee
cakes, assorted pastries	, waffles and omelets made
to order. Children 5 & u	inderfree

Chicken Fried Steak......9.49
Served with homemade mashed potatoes, cream gravy, corn, hot baked bread and choice of soup or salad

SOUPS - CLAM CHOWDER & BAKED POTATO (Mon-Fri Only)

SANDWICHES & SPECIALTY

Served with your choice of French fries OR a bowl of soup OR a tossed green salad OR fresh fruit.

Club Sandwich 7.79

Turkey, bacon, ham, cheese, tomato and lettuce on honey-wheat toast

PASTA & STIR FRY

(Add a tossed green salad or bowl of soup for \$2.19)

Salmon & Pasta Combo	.11.29
Salmon (grilled or charbroiled), served with	penne
pasta & Alfredo sauce, vegetable medley a	nd hot
haked bread	

Dinner 5pm - 9pm Every Night

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PASTA & STIR FRY (cont)

Western Steak Combo11.99
Zesty seasoned charbroiled Top Sirloin served with
penne pasta & Alfredo sauce, vegetable medley and
hot baked bread
Chicken Fettuccini Alfredo9.79
Tender chicken strips and fettuccini noodles
smothered with a rich Alfredo sauce made with
heavy cream and fresh Parmesan cheese. Served
with garlic bread
Fettuccini Alfredo
Fettuccini noodles smothered with our rich Alfredo
sauce. Served with garlic bread
Oriental Cashew Chicken
Tenderloins of chicken breast and an assortment of
stir fry vegetables served over steamed rice with our
special sauce. Served with banana nut bread
•
Save room for one of our famous specialty desserts
like French Quarter Ice Cream Pie. Fried Ice Cream

or a Brownie Sundae. **GRANDMOTHER'S DINNERS**

All of Grandmother's dinners include a bowl of hot soup... OR a fresh green salad with your choice of dressing OR fresh fruit AND your choice of baked potato, French fries, rice pilaf or broccoli with cheese sauce AND Grandmother's hot baked bread.

SENSATIONAL STEAKS

Rib Eye Steak 16.99
12-oz. of tender, juicy charbroiled rib eye
New York Strip
12-oz. serving of USDA Choice beef Filet17.99
6-oz. of USDA Choice tenderloin of beef, broiled to
perfection!
Club Steak
A 7-oz, cut of gaed, broiled USDA Choice Top Sirloir

STEAK DONENESS

Ordered this way:	Means:
Rare	Red Center
Medium Rare	Reddish Pink Center
Medium	Pink Center
Medium Well	Pink with Gray Tinge
Well Done	Gray Center

COMBINATIONS

Steak & Honolulu Chicken14	.49
A 7-oz. cut of USDA Choice Top Sirloin and a 5-o	oz.
chicken breast marinated in Teriyaki sauce and	
pineapple juice	

COMBINATIONS (cont) Stock & Shrimn

Steak & Snrimp14.49
A 7-oz. cut of USDA Choice Top Sirloin and your
choice of broiled or lightly breaded & fried shrimp
Steak & Chicago Chicken14.49
A 7-oz. cut of USDA Choice Top Sirloin and a 5-oz.
chicken breast topped with Jack Cheese, sautéed
onions and mushrooms
Steak & Lincoln Chicken14.49
A 7-oz. cut of USDA Choice Top Sirloin and a 5-oz.
chicken breast topped with Jack cheese and bacon
Shrimp Dinner
Jumbo shrimp, lightly breaded, fried and served with
our own shrimp sauce
Add four shrimp for \$3 to any combination
Fried Chicken Dinner (after 5 pm)9.59
2 Piece chicken dinner
4 Pieces of skinless chicken with homemade mashed
potatoes & gravy. Choice of soup or salad. (all
white meat extra)
Chicken Fried Chicken (after 5 pm)9.29
Served with homemade mashed potatoes, cream gravy

GRANDMOTHER'S SPECIALTIES

corn and hot baked bread. Choice of soup or tossed

Each of these comes with its own side dishes. (Add a tossed green salad or a bowl of soup for \$2.19)
Western Steak Combo11.99
Zesty seasoned charbroiled Top Sirloin served with
penne pasta & Alfredo sauce, vegetable medley and
hot baked bread
Ribs & Shrimp Combo
St. Louis style spare ribs & broiled or lightly breaded
& fried shrimp and served with cole slaw and french
fries

KIDS & CHICKEN COMDO13.99
St. Louis style spare ribs & 5-oz. chicken breast
marinated in Teriyaki sauce and pineapple juice and
served with cole slaw and french fries
Salmon 11.99

Salmon	
Tender salmon (grilled or charbroil	ed), with our
fruity margarita sauce. Served with	n mixed
vegetables and rice pilaf	

Barbecue Ribs Full Rack 14.99 Half Rack....10.99 St. Louis style spare ribs basted with a tangy barbecue sauce and served with cole slaw and french fries

Visit GRANDMOTHER'S this week for our exceptional Sunday Buffet!

HAPPY HEART CUISINE

	IIAI I I IIIAKI COISIILE
	The following menu items have been specially prepared to be low in calories, fat and cholesterol. Nutritional information is available upon request. (* Indicates menu items which are also low in sodium.
(Chicken Stir Fry8.59
	Tenderloins of chicken breast and an assortment of stir fry vegetables served over steamed rice with our special oriental sauce. Served with hot baked bread
(Chicken Sandwich *
	Yes! It's one and the same! Our wonderful grilled chicken sandwich is seasoned with a lime herb sauce and grilled to perfection. Served with tossed green salad and low-cal dressing
(Chicken Salad <u>*</u>
	Juicy tenderloins of chicken breast marinated in our famous lime sauce, then grilled until golden brown. Served piping hot over crisp greens and garnished with tomatoes, cucumbers, mushrooms, sliced red onion and sprouts. Served with low-cal dressing and garlic bread
1	Large Fresh Fruit Plate *
	Dinner Selections are served with your choice of fresh fruit * OR tossed green salad * (low-cal raspberry vinaigrette or low-cal French), AND your choice of baked potato * OR rice pilaf OR steamed rice, AND fresh steamed broccoli * AND hot baked bread. *
- 1	Honolulu Chicken *
	A boneless grilled 5-oz. breast of chicken accomp- nied by a fruity sauce with just a hint of teriyaki
	Sirloin Steak11.99

SUNDAY BRUNCH BUFFET

San Diego Chicken......10.29 A boneless grilled 5-oz. chicken breast seasoned with lemon pepper and a squeeze of fresh lemon

10 AM TO 2 PM. Voted Lincoln's Best Sunday Buffet Omelets and Waffles Made to Order

Selections include eggs, sausage, bacon, salads, beef brisket, fried chicken, homemade mashed potatoes, sliced ham, fiesta chicken, biscuits with gravy, salads, fresh fruit, pastries, peanut butter pie

Adults11.99 Children 6-125.99 Children 5 & under...... free

A 7-oz. USDA Choice sirloin of beef



PRE-GAME WARM UPS

w 919	
Chip & Salsa	\$3.99
Quesadillas	
Crispy Veggies	\$5.99
Nachos	\$7.99
Hot Wings	4, \$12.99
Mozzarella Sticks	\$5.99
Spinach & Artichoke Dip	\$6.99
Rocky Mt. Oysters	
Liver or Gizzards	
Beer Battered Onion Rings	
Jalapeno Poppers	
Legend's Ultimate Sampler	\$6.99
IN THE ROUGH	
All salads are served with a fresh dinner roll.	

OPEN 7 DAYS A WEEK 11:00 am - 1:00 am All High Definition T.V.'s • Loft Rental Available

Chinese Chicken Salad......\$6.99

 Chef Salad
 \$7.49

 Legend's Salad
 \$3.99

<u>TAIL-GATE CLASSICS</u>

Served with your choice of one of the following items: Roasted Garlic Mashed Potatoes, French Fries, Veggie of the Day, Homemade Cole Slaw, Cottage Cheese or Potato Chips. Add cheese for 50 cents • Add additional sauces 50 cents

Add cheese for 30 cents • Add additional sauces 30 cents
Add a cup of soup or house salad for\$2.49
Chili Dog\$6.49
Chicken Strips \$6.49
Our burgers are ½ pound burger served on an egg Kaiser bun with lettuce,
tomato & red onion upon request. All burgers are cooked medium-well
unless requested otherwise.

The Classis Burger	\$6.49
Add bacon for	\$1.00
The Triple Crown Burger	\$7.49
The Fielder's Choice	
Black Bean Burger	

SANDWEDGES

Served with your choice of one of the following items: Roasted Garlic Mashed Potatoes, French Fries, Veggie of the Day, Homemade Cole Slaw, Cottage

Cheese or Potato Chips. Add cheese for 50 cents	
Add a cup of soup or house salad for	. \$2.49
The Turkey Club	\$6.99
The Reuben	
Cajun Chicken	\$7.49
The B.L.T	\$5.99
Philly Chicken or Steak	\$6.99
Pot Roast	\$7.49
French Dip	\$7.49
BBQ Pulled Pork	\$6.99
Pork Tenderloin	
Chicken Clubhouse	
Buffalo Chicken	. \$6.49
Spinach & Artichoke Chicken	

MAIN EVENT DINNERS

ved with your choice of one of the following items: Roasted Garlic Mashed Potatoes, French Fries, Veggie of the Day, Homemade Code Slaw, Cottage Cheese or Potato Chips. Add cheese for 50 cents Add a cup of soup or house salad for \$2.49

Sirloin Steak......\$15.99 Beer Battered Fish...\$8.99 Hot Beef Dinner \$9.99 Chicken Fried Steak . . . \$8.99

FUTURE LEGENDS

Served with your choice of one of the following items: Roasted Garlic Mashed Potatoes, French Fries, Veggie of the Day, Homemade Cole Slaw, Cottage Cheese or Potato Chips. Includes a drink & a cookie for dessert. Chicken Strips. \$3.99
Grilled Cheese\$3.79 Hamburger......\$3.79 Hot Dog _____\$3.79 Mini Corn Dogs\$3.79

WATER COOLER

Pepsi, Diet Pepsi, Cherry Pepsi, Orange Slice, Sierra Mist & Mountain Dew, Fresh Brewed Iced Tea or 100% Columbian Coffee

	POST GAME	
nocolate Marble	Cheesecake Xango	\$3.99
sh of Ice Cream		\$1.99
essert of the Wee	k* Ask your server for de	etailsI

Ch

AVAILABLE LEGEND'S SAUCES: Spicy Ketchup, BBQ or Spicy BBQ, Chipotle, Honey Mustard, Hot, Medium or Mild Wing Sauce or Legend's Dressings

> Prices Subject to change!
> Free Internet Access • Carry-Out Available Gift Certificates * 15% Gratuity added to parties of 8 or more *

MENU-GUIDE







www beaconhills com 5353 North 27th Street 402.476.5300

BEACON HILLS

Delightful Bites Pagan Hilla Crab Cakan

M Deacon mile Crab Cakes
We searched the coasts for the best crab cake, took the best recipes, added our own special touch and the result is the ultimate crab cake
Beacon Hills Appetizer Combo Platte Cheese sticks, chicken strips, artichoke dip and homemade chips and of course, our famous crab cakes
Crabbie Bella Portabella mushroom stuffed full with fresh crab meat, topped with havarti cheese and served with garlic bread\$10.99 Bruschetta

Marinated vie-ripened tomatoes, fresh basil and parmesan cheese toasted atop French bread and served with freshly-made roasted garlic vinaigrette.....\$6.99

Crispy Chicken Strips Tender, all-white chicken breast dipped in homemade panko breading and served with our own red pepper jam......\$6.99

★ Crab Rangoon Crab, crab and more crab; we make 'em, you'll love 'em with red pepper jam.....\$7.99

Nebraska Hashbrowns Seasoned potatoes with lots of melted cheese, crispy bacon, green onions and ranch dressing.....\$5.99

Mozzarella Stick Loaded with cheese and served with marinara sauce\$5.99

Parmesan Spinach Artichoke Dip

Flatbread Pizza Hand-crafted flatbread crust with only the freshest ingredients

Chicken Pesto Pizza

Broiled chicken, homemade pesto cream, spinach, tomato, green onion, mozzarella and parmesan cheeses.....\$8.99

Italian Sausage Pizza Italian sausage, marinara, green onions, portabella mushrooms, roasted garlic, mozzarella and parmesan cheese........\$8.99

Cheeseburger Pizza Burger, bacon, ketchup, mustard, pickle, onion, garlic, spinach,

tomato & marinara sauce with American, romano & mozzarella cheeses.....\$8.99 Crab Cake Pizza

Crab, spinach, red pepper, green onion, roasted red tomatoes cheddar, romano & mozzarella cheeses......\$8.99

Andouille sausage, red pepper, okra, garlic, roasted tomatoes, pepper jack & romano cheeses......\$8.99

Beacon Hills Originals

Portabella Parmesan

Breaded portabella mushrooms fried, topped with marinara sauce, lots of melted parmesan and mozzarella cheeses; served with a side of fettuccine marinara and garlic bread............\$9.99

Pasta Primavera Garden fresh vegetables and alfredo sauce atop fettuccine and

served with garlic bread.....\$9.99

★ Liz's Homestyle Lasagna

From our family to yours; pasta layered with Monterey jack, romano, parmesan and mozzarella cheeses, Italian sausage and marinara and served with garlic bread......\$9.99

★ Chicken Pot Pie

A home-style cookin' favorite; a flaky pastry shell overflowing with chicken and fresh vegetables in a creamy white sauce.....\$8.99

The following are served with fresh vegetables of the day and choice of garlic mashed potatoes, baked potato, french fries or rice pilaf.

Parmesan Chicken Breast

Crispy, fried parmesan-breaded chicken breast topped with marinara, melted Monterey Jack and parmesan cheeses......\$11.99

Honey Lemon Chicken Breast

Chicken sautéed in honey and freshly squeezed lemon....\$11.99

Red Jammin' Chicken Breast

Chicken breast broiled and glazed with our red pepper jam and topped with sautéed peppers and onions.....\$11.99

Tomato Basil Chicken Breast

Chicken sautéed with fresh basil, tomato, garlic and onion. \$11.99

Beef

The following are served with fresh vegetable of the day and choice of garlic mashed potatoes, baked potato, french fries or rice pilaf.

Add portabella mushrooms, grilled peppers and onions to any steak...\$2.49

★ Craig's Garlic Mustard Sirloin

Marinated steak broiled to perfection and topped with our garlic mustard sauce \$14.99

Herb-Coated Prime Rib

Slow-roasted all day; available Thursday-Sunday 8 oz cut.....\$14.99 10 oz cut......\$16.99

Burgundy Beef Tips Sirloin tips with onions and portabella mushroom in a burgundy beef sauce......\$10.99

Filet Mignon

New York Strip 12 oz Strip for the hearty appetite......\$21.99

Ribeve Steak 10 oz of tenderness and flavor.....\$18.99

Sirloin Steak and Crab Cakes Our tender sirloin with 3 mini crab cakes.....\$16.99

☆ Crab Cake Platter

Our home made crab cakes lightly grilled and served with fresh vegetable of the day and choice of garlic mashed potatoes, baked potato, french fries or rice pilaf......\$12.99

Seafood

★ Crab Cake Sandwich

Our famous crab cake with melted havarti cheese on a grilled gourmet bun with a side of red pepper mayo. Served with cole slaw, french fries, soup or salad......\$8.99

★ Cakes 'n Slaw

Eight of our famous mini-crab cakes served with sliced tomatoes and vinaigrette coleslaw.....\$8.99

Batter-Dipped Salmon Platter

Fresh salmon, batter-dipped and fried to crispy perfection and served with vinaigrette coleslaw and choice of garlic mashed potatoes, baked potato, french fries or rice pilaf........\$12.99

Fried Catfish Platter

Seasoned and breaded fresh catfish served with vinaigrette coleslaw and choice of garlic mashed potatoes, baked potato, french fries or rice pilaf......\$11.99

Blackened Salmon Fettuccine

Blackened salmon, mushroom, tomato, onion, spinach and fresh basil in a parmesan cream sauce over fettuccine with garlic bread......\$11.99

Fresh Salmon Filet

Choose from grilled, blackened, or broiled and served with fresh vegetable of the day and choice of garlic mashed potatoes, baked potato, french fries or rice pilaf......\$13.99

Caribbean Mahi-Mahi

Fresh daily mahi-mahi broiled with island spices and topped with pineapple rum sauce and served with fresh vegetable of the day and choice of garlic mashed potatoes, baked potato, french fries or rice pilaf......\$13.99

Shrimp Scampi on Fettuccine

Sautéed shrimp with tomato, mushroom, white wine, onion and roasted garlic topped with parmesan cheese and served with garlic

Soup

★ Seafood Gumbo

Traditional New Orleans recipe made fresh daily with andouille sausage, okra and fresh seafood. A true taste of the Big Easy! cup.....\$2.99 bowl.....\$4.99

Ask About our Daily Special

Always fresh and always homemade!

Fresh Salads

Dressings: Strawberry vinaigrette, Ranch, Bleu Cheese, Caesar, Dorothy Lynch, Bleu Cheese Vinaigrette and Thousand Island

🖈 The Salad We Had At Gail's House

Mixed greens, grilled chicken, crumbled bleu cheese, walnuts, red onion, sun-dried strawberries, grilled beef tips (cooked medium)

Spinach Salad

Fresh spinach, strawberries, green and red onion, hard-boiled egg, mushroom and BH croutons tossed in strawberry vinaigrette dressing. ...jr. \$6.49. ...reg. \$7.99
Add grilled chicken or beef. ...\$2.49 Add grilled salmon or shrimp......\$3.49

Caesar Salad

Romaine lettuce, parmesan cheese, black olive, hard-boiled egg, red onions and BH croutons tossed in our homemade Caesar dressing......jr. \$6.49.....reg. \$7.99 Add grilled chicken or beef.....\$2.49 Add grilled salmon or shrimp......\$3.49

Black Bean Mesa Salad

Mixed greens, grilled chicken, our homemade black bean salsa, green onions, white cheddar cheese, sour cream and flatbread crisps......jr. \$7.49.....reg. \$8.99

Chef Salad

Mixed greens topped with slices of roasted turkey, lean ham, white cheddar, and havarti cheeses, green and red onion, green pepper, tomato, black olives and BH croutons. ir. \$7.49.....reg. \$8.99

The Classic Club Tossed Salad

Mixed greens, crispy bacon, chicken tenders, tomatoes, hard-boiled egg, green onions tossed in ranch dressing and BH croutons......jr. \$7.49.....reg. \$8.99

Seafood Chef Salad

Grilled shrimp and salmon atop mixed greens with white cheddar and havarti cheeses, hard-boiled egg, green and red onion, green pepper, black olives and BH croutons jr. \$9.49.....reg. \$10.99

Garden Salad

Just for starters.....\$1.99 **Sandwiches**

All sandwiches served with choice of soup, salad, fries or vinaigrette coleslaw.

★ Crab Cake Sandwich

Our famous crab cake with melted havarti cheese on a grilled gourmet bun with a side of red pepper mayo.....\$8.99

Beacon Hills Burger

Char-broiled half pound of fresh ground beef with your choice of swiss, Monterey Jack, havarti, American, or white cheddar cheese......\$6.99

Classic Reuben Sandwich

Corned beef, Swiss cheese, sauerkraut and thousand island dressing on grilled light rye bread.....\$7.99

Five strips of bacon, lettuce and tomato with mayo on toasted white bread.....\$5.99

Chicken Cordon Bleu Sandwich

Grilled chicken breast topped with swiss cheese and ham on a toasted gourmet bun.....\$8.49 Portabella Mushroom Sandwich

Marinated portabella mushroom broiled and topped with

havarti cheese on a grilled gourmet bun with a side of red pepper mayo......\$6.99 Prime Rib Philly

Lots of prime rib with onion, green pepper, mushrooms and swiss

cheese on a grilled hoagie bun.....\$9.99 Classic Club Sandwich A triple-decker of toasted marble bread stuffed with bacon, sliced

ham, sliced turkey, tomato and shredded lettuce.......\$7.49

Pork Tenderloin Sandwich Breaded pork tenderloin on a grilled gourmet bun......\$7.49

Parmesan Chicken Breast Sandwich

White boneless chicken breast dredged in parmesan cheese, spices and seasoned bread crumbs served on a grilled gourmet bun with marinara on the side.....\$7.99

Homestyle Sandwich

Choose from chicken, tuna or egg salad or sliced ham, turkey or roast beef on white, light rye or marble bread

* Elizabeth's Decadent Devil Cake

After one bite the only chocolate cake you'll ever want!.....\$3.99 East Coast Cheesecake......\$3.99 add strawberries.....\$.99 Beacon Hills Famous Apple Pie Warm and delicious.....\$2.99 add vanilla ice cream.....\$.99

Old Fashioned Caramel Bread Pudding Served warm with cream.....\$3.99

Sunday Brunch Buffet

9 a.m. to 2 p.m.

An ever-changing selection of our finest recipes. Not to be missed! Reservations accepted: 476-5300



328-2739

483-2739

appetizers

Buffalo Wings single (12) 7.95 / double (24) 12.95 we're famous for these... have them naked, bbq, oriental, daredevil, bangkok peanut, honey mustard, hot, hotter or inferno style

Onion Rings......6.95
these sweet rings of onion are coated with a gourmet breading then deep-fried golden brown

Spinach & Artichoke Dip......6.95 artichoke hearts and spinach blended with a rich garlic white sauce, served with freshly fried tortilla chips and a side of homemade salsa

Mozzarella Bites 5.95 triangles of mozzarella cheese coated with an italian foccacia breading, then deep-fried golden brown

a midwestern favorite chicken gizzards rolled in breading then deep-fried golden brown

Chicken Nachos......8.95 seasoned chicken, pepper cheese sauce, tomato, jalapeño, sour cream and salsa atop a bed of freshly fried tortilla chips

our freshly fried tortilla chips topped with a spicy beef and bean combination, pepper cheese sauce,

tomato, jalapeño, sour cream and salsa

perfect combination of whole button mushrooms, white cauliflower florets and zucchini slices breaded and deep-fried golden brown

salads

Taco Salad......5.95 fresh iceberg lettuce topped with a beef and bean combination, shredded cheddar, tomato, jalapeño, & sour cream, served in a freshly fried tortilla shell with choice of dressing and homemade salsa

Chef Salad......7.95 ham, turkey, sliced egg, shredded cheddar, tomato, cucumber, onion, radish and croutons atop fresh iceberg lettuce served with your choice of dressing

Chicken Breast Salad......8.95 fresh iceberg lettuce dressed with our marinated flame-broiled chicken breast, walnuts, bleu cheese crumbles, tomato, cucumber, onion, radish, croutons and choice of dressing

Chicken Taco Salad..... our marinated flame-broiled chicken breast, shredded cheddar, tomato, jalapeño and sour cream atop fresh iceberg lettuce in a crisp tortilla shell, with homemade salsa and choice of dressing

steaks & chops

Served with your choice of one of the following sides: seasoned fries, potato salad, spicy baked beans, coleslaw, cottage cheese, mandarin oranges or a cup of soup or chill substitute onion rings or a side salad for an additional 1.00

Ribeye..... a well aged 12 oz. ribeye hand-cut in our kitchen by chef ed, seasoned and flame-broiled to your liking, topped with creamy whipped bleu cheese butter, served with garlic toast & a golden onion ring

Sirloin steak 9 ounce 10.95 7 ounce 8.95 this sirloin steak is well aged and marinated for tenderness, then flame-broiled to perfection and served with garlic toast and a golden onion ring

two 5 oz. boneless loin chops, flame-broiled to a juicy medium, topped with a golden onion ring and served with garlic toast

for unique flavor, order them cajun style

add 5 batter dipped, deep-fried butterflied shrimp to any steak or chop for 3.95

burgers

our half-pound burger are flame-broiled to medium-well, & served with lettuce, tomato, onion and pickle chips served with your choice of side

Chill Cheeseburger......7.45 this flame-broiled burger is smothered w/ brewsky's homemade chili, topped w/ shredded cheddar cheese and served open-faced on grilled rye bread

Black Jack Burger......7.45 our flame-broiled burger rubbed with a cajun seasoning, then topped off with pepper jack cheese and creole mayonnaise, served on a toasted multi-grain bun

our flame-broiled burger is topped with ham, monterey jack cheese and a side of bbq sauce

Veggie Burger......5.95 brewsky's secret recipe created for our vegetarian fans but enjoyed by all, grilled and served with lettuce, tomato, onion and pickle on a toasted multi-grain bun

add a cheese of your choice for .50

Mushroom Cheeseburger our flame-broiled burger topped with sauteed mushrooms and a cheese of your choice

Bacon Cheeseburger..... this flame-broiled burger is topped with bacon slices and a cheese of your choice

Patty Melt..... 6.95 our flame-broiled burger topped with sauteed onions and swiss cheese, served on grilled rye bread with a side of 1000 island

Brewsky Burger..... a delicious flame-broiled nebraska beef patty served an a toasted multi-grain bun

other fare

Fish & Chips......7.95 tender cod fillets in a unique shredded potato crust deep-fried golden brown, served with seasoned fries and our homemade tartar sauce

Butterflied Shrimp..... ten shrimp butterflied then batter dipped and deepfried to a golden brown, served with cocktail sauce, garlic toast and your choice of side

Chicken Fingers......6.95 moist, batter dipped chicken breast tenders, deep-fried to a golden brown, served with your choice of side and dipping sauce

for extra heat try our buffalo fingers

a bountiful portion of redfish fillets dipped in a spicy cajun batter then deep-fried to a golden brown and served with coleslaw, creole mayo, garlic toast and vour choice of side

sandwiches

served with your choice of one of the following sides: seasoned fries, potato salad, spicy baked beans, coleslaw, cottage cheese, mandarin oranges or a cup of soup or chili substitute a side salad or onion rings for an additional 1.00 cheeses include: american, swiss, monterey jack, pepper jack, cheddar or bleu

thin slices of slow-roasted prime rib warmed with swiss cheese and grilled on marble bread

Tung Melt......6.95 a long-time brewsky's favorite tuna salad warmed with american cheese and piled on grilled wheat bread or ask for it cold

Chicken Fried Steak.................6.95 this tenderized beef steak is country breaded and deep-fried golden brown, served with lettuce, tomato, onion & pickle on a toasted multi-grain bun

with ham, grilled tomato and onion, monterey jack cheese and served on a toasted multi-grain bun

an american favorite... a pile of bacon, lettuce, tomato & mayonnaise stacked on toasted wheat

sandwiches

Chill Cheese Dog 6.45 brewsky's quarter-pound, all beef frank, served on a toasted hoagie bun, then topped off with our famous homemade spicy chili and shredded cheddar cheese

Buffalo Chicken ... a chicken fried chicken fritter dipped in a spicy hot sauce, served on a toasted multi-grain bun with lettuce, tomato, onion and pickle on the side add a cheese of your choice for .50

Chicken philly 6.95 slices of chicken grilled with onions and green peppers, smothered with swiss cheese on a toasted hoagie roll

add jalapeños or mushrooms 1.00 each

the classic triple decker ham, turkey, bacon, lettuce, tomato and mayo stacked on toasted wheat bread add a cheese of your choice for .50

tender slices of slow-roasted prime rib piled on a toasted hoagie roll, served au jus add cheese .50 / add mushrooms 1.00

Turkey Melt.......6.95 slow roasted sliced turkey breast served warm on grilled sourdough bread, finished with creamy guacamole, monterey jack cheese & grilled tomato

a flame-broiled, marinated breast of chicken, bacon slices, lettuce, tomato and mayonnaise sandwiched between toasted wheat and rye bread

Philadelphia Philly.............................. 6.95 grilled sliced beef, onions & green peppers smothered with melted swiss on a toasted hoagie add jalapeños or mushrooms 1.00 each

Grilled Ham & Cheese5.95 slices of juicy ham plied high with your choice of cheese, served on grilled sourdough bread leave off the ham for 4.45

Pork Fritter.....an old fashioned breaded pork loin cutlet, deep-fried to a golden brown, served on toasted wheat bread with lettuce, tomato, onion and pickle add a cheese of your choice for .50

omaha's finest creation thin slices of lean corned beef warmed with a sauerkraut and thousand island mixture topped with swiss cheese on grilled rye

Chicken Sandwich 6.45
a marinated breast of chicken flame-broiled, served with lettuce, tomato, onion and pickle on a toasted multi-grain bun

add a cheese of your choice for .50 add spicy bbq or hot wing sauce for .50

a generous portion of moist pulled pork, seasoned with bbq sauce on a toasted multi-grain bun and served with lettuce, tomato, onion and pickle

brown, topped with ham and monterey jack on a toasted multi-grain bun with lettuce, tomato, onion and pickle

dessert

Ultimate Brownie Sundae Tower

chocolate brownies, rich vanilla ice cream, creamy whipped topping, caramel and chocolate sauce topped with a cherry

large (for 3 or 4) 5.95 small (for 1 or 2) 3.95

soups & etcetera

Soup Du Jour & Homemade Chili cup 1.95 Bowl 2.95

	1.05		1.05
seasoned fries	1.95	spicy baked beans	1.95
side of onion rings	2.95	side salad	2.95
potato salad	1.95	coleslaw	1.95
cottage cheese	1.95	mandarin oranges	1.95
extra dressing	.50	cheese	.50
salsa	1.00	jalapeños	1.00
guacamole	1.00	mushrooms	1.00
cheese sauce	1.00	extra dipping sauce	.50





8th & "Q" Streets in Lincoln's Historic Haymarket

All of our foods are fried in 100% cholesterol-free oil

<i>APPETIZERS</i>
Gator Fingers
Armadillo Eggs
Seafood Stuffed Mushrooms
The Big Fat Chicken Quesadilla
Monster-ella Cheese Sticks
Mean Green Buzzard Wings5.95 Chicken wings fried and coated with our secret jalapeno lime sauce. One of a kind flavor. Served with Bleu Cheese dressing.
Cajun Popcorn (Fried Crawfish Tails)6.95 Crawfish tails, hand breaded and deep-fried to a golden brown. Served with a homemade remoulade dipping sauce.
Popcorn Chicken
New Orleans Crawfish-Crab Cakes 6.95 A blend of diced crawfish tails, crabmeat, onion and bell pepper seasoned with Cajun herbs and spices. Served with our homemade Remoulade sauce.
Shrimp Gabrielle New Item! 7.95 (Actually an old favorite that we brought back!) Succulent medium shrimp sautéed in a white wine

SOUPS

butter sauce and a special New Orleans herb and

spice blend. Served with French bread to soak up

this rich and moderately spicy sauce.

All Buzzard Billy's soups are made from scratch with the finest ingredients. We recommend a cup as an accompaniment with any meal.

Seafood Gumbo......Cup 2.95 Bowl 4.95 A magnificent blend of gulf shrimp, crawfish tails, and andouille sausage, in a highly seasoned roux-based broth served over rice. This is one of our signature dishes that should accompany any meal.

Creole Crab Corn Soup....Cup 2.95 Bowl 4.95 A creamy blend of crabmeat, corn, green onions, & Creole herbs & spices make up this delicious soup.

Sausage Gumbo......Cup 2.95 Bowl Grilled and diced chicken breast and andouille Bowl 4.95 sausage, in a highly seasoned roux-based broth served over rice

TRADITIONAL CANDIN CREOLE DINNERS

The Cajun Combo12	2.9
It doesn't get anymore Cajun than this. One	
blackened catfish fillet, chicken and sausage	
jambalaya, a cup o seafood gumbo & hushpuppi	es.
The Bayou Platter 12	2.9

A great sampling from Bayou country. One blackened chicken brest, a half order of red beans and rice, a cup of chicken an sausage gumbo and hushpuppies.

Crawfish Platter..... A combination platter of Crawfish Etouffee and fried crawfish tails. Served with rice and hushpuppies. Perfect for the crawfish lover!

Red Beans & Rice

Rea Bearis & Rice	
with Andouille Sausage7.9	5
With this classic dish we simmer red beans for hour	s
in a special blend of herbs and spices then serve	
them over rice with a spicy link of grilled Andouille	
sausage. Red Beans & Rice (no sausage)5.9	5

Shrimp Creole..... Gulf shrimp sautéed in garlic and Creole spices, then simmered with a Creole sauce of tomatoes, onions, celery and bell pepper. Served around a mound of rice with bread.

Chicken Creole..... Juicy chicken breast meat sautéed in garlic and Creole spices, then simmered with a Creole sauce of tomatoes, onion, celery and bell pepper. With rice.

THE classic Louisiana dish. Crawfish tails sautéed with garlic, onions and Cajn spcies, then simmered in a spicy and buttery brown sauce. Served around a mound of rice with French bread. Substitute Shrimp if you like.

Jambalaya.... Our version of this classic Louisiana dish is a spicy blend of ham, chicken breast, Andouille sausage, rice, tomatoes, celery and bell pepper. Served with

Seafood Jambalaya..... This is our own seafood version of the classic dish, combining sautéed shrimp and crawfish tails with rice, tomato, celery, onioin, and bell pepper. Served with French bread.

SUBLISS & GUGAIN

All served with vegetables and rice. Mashed potatoes available after 5 p.m.

Nebraska beef. Aged 21 days, perfectly seasoned and grilled to perfection.

12oz Mushroom Garlic New York Strip.......18.95 A twelve ounce cut of USDA Choice grain fed Nebraska beef aged 21 days. Perfectly seasoned, grilled and drizzled with a tangy brown sauce of garlic, mushrooms and burgundy wine. 12oz strip available withot sauce......17.95

10oz Buffalo Ribeye......14.95 A ten-ounce cut of healthy and delicious Nebraska buffalo. Perfectly seasoned and grilled to perfection.

A ten-ounce cut of healthy and delicious Nebraska buffalo. Perfectly seasoned and grilled to perfection.

A twelve-ounce cut of juicy prime rib, blackened and served with a horseradish cream sauce. Due to blackening, not available in rare.

Grilled Chicken Dinner..... Fresh 7 ounce chicken breast charbroiled and served with vegetables and rice.

HODSE SPECIALTY DIMNERS

Alligator Grand Chenier12.9)5
Farm-raised alligator meat sautéed with mushroom	าร
and green onions in a midly spicy Cajun cream	
sauce. Served around a mound of rice.	

Voodoo Tuna..... Eight-ounce yellow fin tuna steak, lightly blackened then drizzled with a delicate burgundy wine sauce. Served with rice & vegetables. A delightful surprise.

creamy Cajun brown sauce and ladled over a juicy blackened chicken breast. Served with rice and veaetables.

Shrimp La Grange..... A Texas specialty. Large Guld shrimp stuffed with alapenos and pepper-jack cheese and wrapped in bacon. Served with rice, vegetables, Ranch dressing and cocktail sauce.

Half an eggplant, hollowed out like a Cajun canoe known as a "pee-row", hand breded, fried, then filled with a blend of crabmeat, shrimp, mushrooms, and green onions sautéed in a seasoned au gratin cheese sauce. Served with rice and vegetables.

Medium gulf shrimp, sliced mushrooms, and green onions sautéed in a Creole styel Parmesan cream sauce, ladled over a hand breaded, fried chicken breast. Served atop rice with vegetables.

Chicken Tchoupitoulas..... Pronounced chop-a-TOO-lus and named for a Native Louisiana Indian tribe. A fresh chicken breast seasoned with Cajun spices and grilled, served over a has of diced fried potatoes, ham, mushrooms and green onions. Topped off with a New Orleans Bernaise Sauce. Served with veggies and

BLACKENED & GRILLED SPECIALTIES

Grilled Shrimp Dinner..... Grilled shrimp, peeled, skewered, lightly seasoned & grilled. Served with drawn butter & cocktail sauce.

Two farm-raised fillets. One of the best fish for blackening. Most people don't realize that catfish can be this good!

Blackened Tilapia..... A white flaky fish, also known as St. Peter's fish, is perfect for blackening and is quickly becoming the most popular farm-raised species in America. A very mild taste sure to please all palates. Served with tartar sauce.

Six large Gulf shrimp, peeled, skewered and blackened. Served with drawn butter and cocktail sauce.

One large breast fillet. This is a great way to do

One chicken breast and your choice of one catfish fillet, one tilapia fillet, or three shrimp.

Angler's Trio......13.95 One catfish fillet, one tilapia fillet, and three large shrimp. A perfect sampling of our blackened seafood. Served with tartar sauce, cocktail sauce, and drawn butter.

PRUBU DUNNEKS

All served with French fries, hushpuppies, and cole slaw.

Fried Catfish Dinner......10.95 Two farm-raised fillets rolled in seasoned cornmeal and fried to a golden brown. Served with tartar sauce. Enough to satisfy the heartiest appetite.

sauce.

7.95

Dinner 5pm - 9pm Every Night WWW.METRODININGDELIVERY.COM



Fried Combo Platter
SANDINGIPS
All sandwiches are served with a choice of French Fries, Hushpuppies, Cottage Cheese or Pasta Salad. Unless denoted with a (**), all sandwiches come with lettuce, tomato, onion and dill pickles.
The Billy Burger. 5.95 Two quarter-pound fresh USDA Choice ground beef patties, grilled and served on a fresh Kaiser roll.
The Billy Cheeseburger
Mushroom Swiss Burger
Two quarter-pound ground beef patties, grilled and topped with sautéed mushrooms, Swiss cheese, and our own secret sauce. On a fresh Kaiser roll.
Buffalo Reuben (**)
The Buffalo Bill
A six ounce buffalo burger on a Kaiser roll. Delicious, healthy buffalo meat has one third the fat and one fifth the cholesterol of ground beef. We only serve Nebraska Buffalo.
Mean Green Chicken Sandwich6.45
Fresh chicken breast hand-breaded, fried to a
golden brown and coated with our own Mean Green Jalapeno Lime Sauce. Served on a fresh Kaiser roll.
Bourbon Street Chicken6.45
Big juicy chicken breast fillet, marinated using our own sweet and tangy recipe. Grilled and served on a fresh Kaiser roll.
Jamaican Jerk Chicken6.95
Fresh chicken breast marinated in a sweet and fiery Jerk marinade, then grilled and topped with a hot and spicy jalapeno and onion Jerk rub.
Blackened Chicken Sandwich6.45
Boneless chicken breast, blackened and served on a fresh Kaiser roll.
Blackened Chicken Mushroom Swiss6.95
Boneless chicken breast, blackened and topped with sautéed mushrooms, our own secret sauce and Swiss cheese. Served on a fresh Kaiser roll.

SILIUS	
Grilled Shrimp Caesar Salad	Jambalaya Our classic Andouille instead of Rasta Pasta
Blackened Chicken Salad	A spicy sw made with of hot and onion & Jo
Jamaican Jerk Chicken Salad	A poboy is a hoo the early 1900's All poboys are Cottage Cheese come
Popcorn Chicken Salad	Shrimp Pobe Gulf shrim a French r
New Orleans Cobb Salad	Andouille heavily sm Swiss chee of our Cre Philly Chees
Greek Salad with Grilled Chicken	Only the bell pepper French loa Chicken Phill Juicy diceorgreen bell on a Frence
Fresh salad greens tossed with tomato, cucumber, red onion, cheese and croutons. Served with your choice of dressing.	Farm raise then serve sauce on t
14 order whole order	A delicion

Shrimp Fettuccine		
Alfredeaux	7.95	12.95
Succulent and tender gul	f shrimp sautéed	in Creole
herbs and spices to give the classic alfredo a		
flavorful twist		

Crawfish Fettuccine		
Alfredeaux	7.95	12.9
Tender crawfish tails sau spices to give the classic		

Chicken remoccine		
Alfredeaux	6.95	11.95
Chicken breast diced, sa	utéed in Creole	herbs and
spices to give the classic	alfredo a flavorf	ul twist.
Classic Fettuccine		
Alfredeaux	4.95	8.95
Fettuccine noodles tosse	d with our classic	Alfredeaux

sauce blended with Creole herbs and spices.

Mardi Gras Pasta8.9
A taste as sinful as the celebration. Andouille
sausage, chicken, and ham sautéed in Creole herbs
and spices then blended with fettuccine noodles and
our Alfredeaux sauce.

Jambalaya Pasta8.9
Our classic jambalaya with ham, chicken and
Andouille sausage, tossed with fettuccine noodles
instead of rice. A great spicy dish for pasta lovers.

A spicy sweet combination of Fettuccine Alfredea	ΙUΧ
made with Caribbean spices and topped with slice	ces
of hot and spicy Jerk Chicken then topped with a	ın
onion & Jalapeno rub. A unique & spicy pasta di	ish.

poboy is a hoagie-style sandwich that originated in New Orleans in he early 1900's to alleviate the hunger of striking streetcar workers. All poboys are served with a choice of French Fries, Hushpuppies, ottage Cheese or Pasta Salad. Unless denoted with a (**), all poboys come with lettuce, tomato, onion and dill pickles.

Shrimp Poboy	75
Gulf shrimp hand breaded and fried, then stuffed in	n
a French roll with our homemade remoulade sauce	€.

Andouille Swiss (Cajun Sausage) Poboy6.95	
Andouille sausage (pronounced "ahn-doo-ee") is a	
heavily smoked Cajun sausage. Grilled, topped with	
Swiss cheese and served in a French roll with a side	
of our Creole Honey Mustard sauce.	

Philly Cheesesteak Poboy (**)6	.95
Only the best. USDA Choice Philly meat, onions,	
bell pepper, mushrooms and Swiss cheese on a	
French load. Served with a side of mayo.	

Chicken Philly Cheesesteak Poboy (**) 6	.95
Juicy diced marinated chicken breast, onion, red	and
green bell peppers, mushrooms and Swiss cheese	•
on a Franch load convod with a side of mayo	

Blackened Catfish Poboy	6.95
Farm raised catfish fillet, seas	soned and blackened,
then served on a French roll.	Served with tartar
sauce on the side.	6.95

,	Veggie Poboy (**)5.95
	A delicious blend of arthichoke hearts, mushrooms,
	red bell pepper and sundried tomato pesto, sautéed
	in olive oil and garlic, and topped with shredded
	Parmesan cheese. Served on a grilled French roll.

SIDE ORDERS

Vegetables1.50	French Fries1.95
Side Red Beans & Rice 1.50	Cottage Cheese
Cole Slaw1.50	Pasta Salad
DESC	ERTS
*Banana Foster	4.50
Turtle Cheesecake	4.25

Turne Cheesecake	4.Z3
Snickers Blitz Pie	4.25
*New Orleans Bread Pudding	4.95
*Apples Foster	4.50
*Hot Apple Pie with Cinnamon Ice Cream	4.95
*Brownie Meltdown	4.95
Dulce de Leche Cheesecake	4.25

*All Marked Are Prepared Tableside



MENU-GUIDE









Call 434-5118
For Reservations & Information!

1800 Wilderness Woods Place (South of 27th & Yankee Hill Road)

APPETIZERS
CALAMARI\$18 Citrus infused breading with Thai lemon grass served with curry-artichoke dipping sauce
BONELESS SWEET
CHILI CHICKEN WINGS\$9
Drum sections glazed in sweet chili sauce with black & white sesame seeds
SEARED HAWAIIAN AHI\$10
The best yellowfin tuna crusted in togarashi, a Japanese chili blend served with baby greens
tossed in sesame vinaigrette & a sweet soy drizzle
SLIDERS \$9
Silver dollar rolls, thinly sliced prime rib, pepper jack cheese & horseradish cream
SPINACH & ARTICHOKE DIP \$8
Creamy spinach & tender artichokes served with bread, crackers & tortilla chips
PEEKY TOE, CRAB CAKES\$9
Crab cakes served on a bed of warm caramelized

red onions & roasted corn slaw & coriander	-cumir
cream sauce	
BAKED LAHVOSH WITH CHICKEN	\$7
Flat cracker bread topped with havarti, delig	htfully
tart chevre with artichoke hearts & roasted	red
peppers Add chicken for	\$2

SHRIMP COCKTAIL.....\$9

Poached cajun style prawns with wasabi cocktail sauce

RIDGE MOUNTAIN NACHOS...\$9

Tri-color tortilla chips topped with grilled chicken, black beans, pico de gallo, jalapeno peppers, sour cream, guacamole & jack cheese

SALADS

STEAK SALAD	\$1
Lunch portion	\$11
Grilled sirloin, romaine & tomatoes with on nutty asiago peppercorn dressing	creamy
BEEF SPINACH SALAD	\$1
Lunch portion	\$11 ula, d in warn
Lunch portion	\$11

smoked bacon, tomatoes, marinated mushrooms & famous maytag blue cheese tossed in house

GREEK CHICKEN SALAD	
Lunch portion	
Marinated chicken breast on top of crispy tossed with a greek vinaigrette, feta chee	se,
roasted pine nuts, kalamata olives, cucum tomatoes	ibers &
CLASSIC CAESAR SALAD	\$12
Lunch portion	\$9
Your choice of grilled chicken or blacken	ed salmon
with fresh romaine & a special lime dressi	ng
topped with shredded Parmesan sheese	

topped with shredded Parmesan cheese	
ORIENTAL CHICKEN SALAD	\$12
Lunch portion	\$9
Grilled romaine, black bean marinated chic	ken

breast, cucumber, roasted red peppers & avocado

SOUP

tossed with sesame vinaigrette

5001	
TOMATO BASILCup \$3	Bowl\$
A house specialty. Made with fresh ton basil pesto	natoes &
SOUP de JOURCup \$3 Our Chef's daily seasonal selection	Bowl \$

LODGE ENTREES

SERVED WITH CHOICE OF SOUP OR HOUSE SALAD

LAND

FILEI MIGNON\$2	9
An 8 ounce of the most tender cut of Midwest b	eef
served with potato gratin & green peppercorn	
glace	

BUFFALO FILET MIGNON\$31	ı
Tender & lean, 8 ounces of Canadian Bison serve	c
with mashed notatoes & green pennercorn glace	

PRIME RIB\$25
A 12 ounce cut of beef prime roast, crusted with thyme & sweet paprika, cooked rotisserie style & served with mashed potatoes & au jus \$29 A 10 ounce petite cut

LODGE MEATLOAF	\$14
House recipe meat loaf topped with a sh	
mushroom glaze & served with garlic wl	nipped

l	IBEYE STEAK	\$29
	Aged 21 days, 14 ounce ribeye steak, broiled	
	order served with mashed potatoes & green	рер
	percorn glace	

MOROCCAN RUBBED	
BABY BACK RIBS	\$23
Moroccan rubbed baby back ribs smother espresso-ancho bar-be-que sauce accom by crispy polenta & bourbon apple sauce Half Rack	panied

DOUBLE BONED PORK CHOP.......\$18
White Marble Farms pork, cold smoked with rosemary & served with potato gratin & bourbon mustard sauce

PRIME NEW YORK STRIP\$34	PRIME	NEW Y	ORK	STRIP.		\$34
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Aged 21 days, a 12 ounce center-cut prime top loin steak, broiled to order & served with mashed potatoes & green peppercorn glace

RED WINE BRAISED BEEF TENDERLOIN TIPS......\$19

Red wine braised beef tips with a creamy rosemary polenta & shitake mushroom-leek ragout

APPLE GINGER ROTISSERIE TURKEY \$15

Marinated in an apple ginger brine & slowly turned in our open rotisserie served with mashed potatoes & fresh herb gravy

perfectly creamed Arborio rice with sweet pea coulis Add chicken \$4 Add shrimp \$5

RIDGE ROTISSERIE CHICKEN\$14

Half chicken, rubbed with a special Ridge herb blend then self basted on our open rotisserie served with mashed potatoes & natural chicken jus deviande

BLACKBERRY PORT DUCK\$18

Farm raised muscavy Indiana duck breast in a blackberry port reduction served with roasted fingerlings potatoes &grilled asparagus

SEA

PLUM GINGER GLAZED SALMON.....\$18

North Atlantic salmon served with wild rice & fresh vegetables

SEARED AHI TUNA \$24

Hawaiian tuna, wasabi mashed potatoes, spicy green beans & raspberry balsamic reduction

SEARED DIVER SCALLOPS.....\$24

Hand-picked jumbo scallops with roasted tomato jus, wild rice, wilted arugula, then accented with saffron aioli

PEPPERED SHRIMP PASTA \$18

Succulent shrimp with linguini & spinach fettuccini, topped with a lobster cream sauce, served with grilled asparagus tips

SEA BASS.....\$22

Flaky white fish, crusted with wild mushrooms topped with a brown butter balsamic sauce & served with roasted fingerling potatoes

Consider Adding...

SAUTEED MUSHROOMS	\$3
GRILLED ASPARAGUS	\$3
WILD RICE	\$2
FRENCH FRIED POTATOES	\$2
GARLIC MASHED POTATOES	\$2

------Menu Subject To Seasonal Change-----

vinaigrette

Dinner 5pm - 9pm Every Night www.metrodiningDelivery.com





6800 Wildcat Dr • 435-1001
DINNARS
Top Sirloin\$9.99 Choice top sirloin cooked to order with a side Greek salad, potatoes, rice & pita bread
Gyro Plate\$6.99 Gyro sandwich with a side of potatoes, rice and Greek salad
Chicken Gyro Plate
Vegetarian Plate
Steak & Cheese Platter
Steak & Mushroom Platter
Steak & Onion Platter
Steak & Pepper Plate
Steak Combo Plate
THE THE STANSED REVIIII

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DINNER SPECIALS 47m-107m

Monday
Philly Dinner Plate
Gyro Plate
Double Kong Plate
Thursday Grilled Chicken Salad
Friday Top Sirloin\$5.99
SANDWICHES
GYRO\$4.99
Pita wrap filled with spiced gyro meat, onions, tomatoes & sour cream & cucumber sauce
Chicken GYRO\$4.99 The chicken version of our classic gyro sandwich
Chicken Breast\$5.49
Whole chicken breast grilled & topped with lettuce, tomato, onion, pickles & cheese on a sesame seed bun.
SALADS
Side Salad\$2.25
Smaller version of our classic Greek salad
Greek Salad w/Pita\$5.99 Large salad with iceberg & romaine lettuce,
tomatoes, cucumbers, feta cheese, olives & pepperincini peppers with our homemade
vinaigrette dressing & pita bread Greek Salad w/GYRO\$6.99
Our classic Greek salad topped with a huge helping of gyro meat & pita bread
Greek Salad w/Chicken GYRO\$6.99
Our classic Greek salad topped with a huge helping of chicken gyro meat & pita bread Salad w/Chicken Breast\$6.99
Our classic Greek salad topped with spiced grilled
chicken breast slices & pita bread
Salad w/Top Sirloin
KID'S MEALS
Little GYRO w/Fries\$3.50
Kid-sized version of our classic gyro sandwich. Includes fries & a drink.
Hamburger w/Fries\$3.50 Basic burger on a sesame seed bun.
Includes fries & a drink.
Cheeseburger w/Fries\$3.75
Basic cheeseburger on a sesame seed bun. Includes fries & a drink.
Hot Dog w/Fries\$3.00
Hot dog wrapped in pita bread. Includes fries & a drink.

लिश्चरार शिक्षात्राहर

Ŋ	GNAAN LIBOUNTED
9	Baklava
9	filo dough filled with walnuts & honey Ice Cream Cone
9	Soft serve vanilla ice cream on a cone
9	Strawberry Sundae
9	Chocolate Sundae
9	chocolate sauce Baklava Sundae \$3.99
9	Soft serve vanilla ice cream covered in chunks of baklava & drizzled with chocolate sauce
9	Hamburgars
	King Kong 1/2lb\$4.49 King Kong burgers come topped with lettuce, tomato, onion & pickles on a sesame seed bun. Mushrooms & bacon available at additional cost.
5	Double Kong 1lb\$5.99
9	King Kong burgers come topped with lettuce, tomato, onion & pickles on a sesame seed bun. Mushrooms & bacon available at additional cost.
9	Triple Kong 1 1/2lb\$8.49 King Kong burgers come topped with lettuce, tomato, onion & pickles on a sesame seed bun. Mushrooms & bacon available at additional cost.
9	Super Kong 2lb
9	
9	PHILADZLAHIAS
	Steak & Cheese Sandwich
0	Steak & Onion\$4.99 Steak & cheese sandwich with sautéed onions
0	Steak & Pepper\$4.99 Steak & cheese sandwich with sautéed red & green peppers
5	Steak & Mushroom \$4.99 Steak & cheese sandwich with sautéed mushrooms
0	Steak Combo



When you're planning a party, call Metro Dining Delivery!









5500 SOUTH 56TH STREET, SUITE 100 LINCOLN, NE 68516 • 402.423.2222

WWW.THEPARTHENON.NET

BUSINESS HOURS:

SUN - THUR: 11AM - 10PM • FRI - SAT: 11AM - 11PM

APPETIZER

Saganaki	5.99
Imported kasseri cheese, melted and then flamed in	brandy
at your table. Opa!	
Calamari	6.99
Lightly breaded squid, sautéed to a crisp in virgin oliv	∕e oil.

Served with The Parthenon's special lemon butter sauce Spanakopita & Tiropita. Spanakopita : spinach and feta cheese in filo dough.

Tiropita : three cheeses in filo dough. Grape leaves stuffed with rice and ground beef, served cold

with a velvet lemon sauce. (Six per order.) Vegetarian Dolmathes Grape leaves stuffed with rice and herbs, served cold with a

wedge of lemon. (Six per order.) Pickled Octopus 6.99

Served chilled Shrimp Saganaki 7.99

Six jumbo shrimp topped with imported kasseri cheese, baked in a light tomato sauce.

Roasted Red Pepper Feta 6.99 An enormous piece of feta cheese, topped with fresh roasted red peppers, baked in a light tomato sauce, served with pita bread.

Feta Cheese, Greek Olives & Peppercini Peppers Served with pita bread. Taramousalata 4.99

Greek caviar spread, served with pita bread. Skorthalia 4.99

Garlic lovers! Fresh garlic blended with potatoes, olive oil and seasonings. Served with pita bread. 3.99

Creamy yogurt cucumber dip, with garlic and virgin olive oil Served with pita bread.

4.99 Hummus Chickpea spread with garlic, tahini and virgin olive oil, served with pita bread.

Melitzanasalata 4.99 Tasty spread of roasted eggplant and garlic, served with pita

Roasted Garlic Feta

Fresh roasted garlic blended with Feta cheese, olive oil, & seasonings, served with pita bread.

Baba Ghanoush Roasted eggplant mixed with tahini, fresh garlic, olive oil,

lemon juice, served with pita bread. Tirokafteri

Spicy feta cheese spread served with pita bread. Maidanosalato 4.99 Fresh parsley with mint, feta cheese, a touch of olive oil and

lemon juice, blended and served with pita bread.

Combination of any three spreads, served with plenty of pita bread.

DINNER ENTREES

All Dinner Entrees Served With Pita Bread And Your Choice Of Two Sides: Greek Potato, Greek Fries, Rice Pilat, Vegetable Of The Day, Or Klitharaki. Substitute A Small Greek Salad For Your Side For \$1.99. Add A Small Greek Salad For \$2.50

Gyro Platter Special Greek blend of meat and seasonings served on a bed

of lettuce with onions, tomatoes and tzatziki sauce. Chicken Gyro Platter 9.95 Marinated chicken tenders broiled and served on a bed of

lettuce with onions, tomatoes and tzatziki sauce. Pastitsio 8.95

Greek style lasgang. Layers of Greek macaroni, seasoned ground beef, grated cheese, topped with our cream sauce,

and oven baked. Veaetarian Pastitsio Greek style lasagna. We have taken the meat out of the

ever-popular pastitsio and added vegetables to make it a delightful vegetarian entree. Mousaka

8.95 Eggplant casserole. Layers of eggplant, zucchini, potatoes, seasoned ground beef and topped with our cream sauce,

and oven baked. 8.75 Veaetarian Mousaka Eggplant casserole. We have taken the meat out of the ever**Dolmathes Platter** 8.99 Grape leaves stuffed with rice and ground beef, topped with our velvet lemon sauce.

Vegetarian Dolmathes Grape leaves stuffed with rice and herbs, served cold with a wedge of lemon.

Chicken Riganato One quarter chicken, baked to perfection with lemon, olive oil and Greek seasonings, served on a bed of rice.

8.99 Chicken Breast Platter Chicken breast marinated in our Greek dressing and broiled

to perfection. Jumbo Spanakopita 7.95 Generous eight ounce portion of our famous spanakopita;

spinach and feta cheese baked in filo dough. Portabello Chicken 8.95 Topped with melted Kaseri cheese and sauteed portabello mushrooms. Served over orzo pasta

Chicken Breast Spaniki Broiled chicken breast, butterflied & stuffed with sauteed spinach. Topped with feta cheese and sauteed mushrooms.

>TEAK>

New York Strip 15.99 Twelve ounce Choice hand rubbed strip with our special seasonings, and broiled to your satisfaction.

Rib-Eve Steak Ten ounce choice hand rubbed steak with our special seasonings, and broiled to your satisfaction

P RK

Greek-Style Broiled Pork Chops 11.95 Two 4 oz. center cut pork chops marinated in our Greek style

seasoning and broiled to perfection. **Braised Pork Chops** Two 4 oz. center cut pork chops broiled then braised with celery and leaks topped with Avgolemono sauce.

>EAF◊◊D

Red snapper 15.95 Fresh gulf snapper fillet, broiled to perfection with herbs and

Grouper Florida fresh fillet, grilled to seal in the flavors, then finished

off in the broiler, seasoned with herbs and spices. Halibut 8 oz. Eight ounce alaskan fillet, grilled first, then finished off

in the broiler, with lemon-butter and herbs. Calamari Lightly breaded squid, sautéed to a crisp in virgin olive oil,

served with The Parthenon's special lemon butter sauce. Stuffed Salmon 12.95

Fresh 8 ounce salmon filet, stuffed with our special crab meat stuffing and broiled to perfection in our dill sauce Swordfish 12.99

Fresh 8 ounce swordfish filet, broiled to perfection and seasoned with herbs and spices.

Yellow Fin Tuna Fresh 8 ounce yellow fin tuna filet, grilled to seal in the

flavors, then finished off in the broiler, seasoned with herbs

Braised Lamb Shank 13.95 Lamb shank braised in a tomato sauce with fresh garlic,

onions, bell peppers and tomatoes. Leg of Lamb

Peasant style, oven baked with fresh garlic and natural flavors. Lamb Chops

Lamb loin chops, a tender trio broiled with oregano and lemon juice.

≶♦UVLAKI ENTREE≶ Marinated, Skewered, Broiled, And Served On A Bed Of Rice

8.95 Pork Souvlaki Tenderloin. Tender cuts of lamb. 10.95 Lamb Souvlaki Chicken Souvlaki Marinated chicken tenders. 9.95 Shrimp Souvlaki Fresh gulf shrimp. 10.95 Beef Souvlaki Beef tenderloin.

Vegetable Souvlaki Mushrooms, tomatoes, 10.95 zucchini, bell peppers and onions.

Seafood Souvlaki Fresh salmon, halibut and swordfish, broiled and skewered with red and green peppers, yellow and red onions. 11.95

DINNER SAND WIDHES All Dinner Sandwiches Served With Your Choice Of One Side:

Greek Potato, Greek Fries, Rice Pilaf, Vegetable Of The Day, Or Klitharaki. Substitute A Small Greek Salad Or A Cup Of Soup For Your Side ... \$1.99 Add A Small Greek Salad ... \$2.50

Gyro Sandwich Special Greek blend of meat and seasonings served on pita with lettuce, onions, tomatoes, and tzatziki sauce.

Gyro Supreme

Our traditional avro sandwich with extra meat, served on pita with lettuce, tomatoes, tzatziki sauce, sautéed onions and bell peppers, topped with feta cheese.

Chicken Gyro Marinated chicken tenders, broiled and served on pita

with lettuce, onions, tomatoes, and tzatziki sauce. Chicken Gyro Supreme

Our traditional chicken gyro with extra chicken, served on pita with lettuce, tomatoes, tzatziki sauce, sautéed onions

and bell peppers and topped with feta cheese. .Get your gyro with our zesty homemade hot sauce....\$.75 6.75

Loukaniko Greek style sausage, broiled, served on pita with onions, bell peppers, tomato sauce, and feta cheese.

Egaplant Pita Sandwich Lightly breaded eggplant, sautéed in virgin olive oil, served on pita with lettuce, onion, tomatoes, and feta cheese,

topped with greek dressing; tzatziki sauce on the side. Lamb Burger

Ground lamb patty, broiled and served on a bun with lettuce, onion, tomato, and tzatziki sauce on the side. Falafil Sandwich

Ground chick peas and seasonings rolled into balls, fried in virgin olive oil, served on pita with lettuce, onions, tomatoes,

and your choice of tzatziki or tahini sauce. Portabello Pita 8.95

Portabello mushrooms grilled and topped with smoked kasseri cheese and demi glaze. Served on a pita with lettuce and tomatoes and sprinkledwith crushed red peppers.

DINNER WRAPS

Greek Feast 6.95 Special Greek blend of meat and seasonings, feta cheese, lettuce, onion, tomato, and tzatziki sauce.

Greek Salad 6.95 Lettuce, Onion, tomato, feta cheese, green peppers, G

olives, peppercini peppers and Greek dressing. Parthenon Chicken 7.95

Broiled chicken, rice, feta cheese, Greek olives, lettuce, onions, tomato, and tzatziki sauce. Vegetarian Dream 7.35

Baked eggplant, feta cheese, lettuce, tomatoes, onions, cucumbers and tzatziki sauce.

Middle-Eastern 7.95 Hummus spread, broiled chicken, lettuce, onion, tomatoes,

and tzatziki sauce. Steak Greco

100% lean beef, sautéed with grilled onions, green peppers, mushrooms and a special blend of cheeses, rice and tzatziki sauce.

Broiled chicken tenders sautéed with grilled onions, green peppers, mushrooms and a special blend of cheeses, rice and tzatziki sauce.

DINNER GREEK PIZZAS

Dinner Greek Pizzas Are Seven Inches, Prepared With Marinara Sauce And Special Blended Cheese. The Mykonos

Gyro meat, onions, bell peppers, tomatoes, garlic and oregano. The Rhodos 8.65

Olive oil, spinach, artichoke hearts, mushrooms, onions, tomatoes, bell peppers ,garlic and oregano.

The Santorini 9.25 Greek sausage, onions, bell peppers, and tomatoes. The Crete 8.95

Chicken, onions, bell peppers and tomatoes. The Corfu 8.95

Chicken, roasted red peppers, onions, bell peppers, tomatoes, cream cheese, garlic and oregano. The Cyprus

Shrimp, artichoke hearts, sub-dried tomatoes, feta cheese, garlic, and oregano.

8.99

The Samos 9.25 Chicken, onions, bell peppers and tomatoes.

DINNER PASTAS

Served With Pita Bread And Your Choice Of One Side: Greek Potato, Greek Fries, Rice Pilaf, Vegetable Of The Day Or Klitharaki Add A Small Greek Salad For \$2.50 Parthenon Pasta Platter

A bed of spinach topped with linguini, mushrooms, artichoke

hearts, shrimp, buttery virgin olive oil, feta cheese and garlic. Shrimp Mediterranean Sautéed shrimp with a fresh blend of tomatoes, onions,

green peppers, wine, olive oil and fresh garlic. This sensational shrimp melody features jumbo shrimp with melted feta cheese, served on linguini.

Broiled Chicken Over Linguini Marinated chicken tenders broiled to perfection, served over linguini and topped with our creamy mushroom and spinach Athenian sauce.

popular mousaka.

TALIAN SANDWICHE

4.49

Dinner 5pm - 9pm Every Night

topped with our homemade tomato sauce

Eggplant Feta 9.95

9.95

7.95

Fresh eggplant lightly sautéed in olive oil and garlic, served over angle hair pasta, then smothered with our homemade tomato sauce, and finally topped with melted feta cheese and a touch of sweet basil

DINNER SALADS

All Salads Topped Off With Our Homemade Greek Dressing And Served With Fresh Pita Bread.

Lettuce, Onion, cucumber, tomatoes, green peppers, feta cheese, Greek olives and peppercini peppers.

Greek Salad

Horiatiki Salad 8.95 (Village salad). Bed of cucumbers, onion, tomatoes, green peppers, feta cheese, Greek olives and peppercini peppers.

Spinach Greek Salad Fresh spinach topped with onions, cucumbers, tomatoes, green peppers, feta cheese, Greek olives and peppercini

peppers. Floridian Greek Salad

Fresh lettuce, cucumbers, tomatoes, onions, green peppers, beets, olives, eggs, radishes, peppercini peppers and feta cheese topped with potato salad.

Athenian Salad Mixed romaine lettuce with green onions, tomatoes, cucumbers, green peppers, capers, feta cheese, greek olives,

peppercini peppers and topped with anchovies. Soup & Salad Combo

Side greek salad & your choice of any soup (cup) served with pita bread

Top off your salad with gyro or chicken gyro \$1.95

DINNER SOUPS

For many Greeks, soup can often be a meal. We make our soup daily with only the freshest ingredients. We are sure that you will love them!

Bowl \$4.95 Avgolemono Cup \$2.95 A combination of chicken broth, fresh lemon juice, eggs and

Soup of the Day Cup \$ 2.95 Bowl \$4.95 Please ask your server about our soup of the day selection.

VEGAN ENTREES

Served with your choice of one side: Greek fries, Vegetable of the day or Klitharaki

Orzo Stuffed Peppers 9.75

Two garden fresh green peppers stuffed with orzo, fresh mint, basil, capers, sauteed onions and tomatoes in a white wine sauce, topped with a touch of olive oil and baked in a light tomato squce

Stuffed Portabello Mushroom Large portabello mushroom sauteed in olive oil with fresh garlic and onions, stuffed with sun-dried tomatoes, basil,

parsley, baked in a light tomato sauce and served over a fresh bed of spinach. Roasted Walnut Spaghetti

Roasted walnuts, olive oil, fresh parsley and garlic, sauteed

and served over a bed of spaghetti.

Fresh sweet red peppers, Roma tomatoes, fresh basil, garlic, onions, and olive oil, sauteed with our fresh tomato sauce with a touch of crushed red peppers and served over a bed of linguini. --Substitute a small Greek salad

(with feta cheese, unless otherwise requested), or a cup of soup for your side ... 1.99 --Add a small Greek salad ... 2.50

≤IDE ◇RDER≤

Would you like to add something more to your meal?
We have a nice selection of side orders to compliment your dining experience.

Greek Oven Baked Potatoes Potato wedges marinated in lemon juice, virgin olive oil, and greek seasonings, baked to perfection.

Greek Fries 2.99 Hand-cut steak fries, seasoned with The Parthenon's blend of Greek seasonings, with a hint of vinegar.

Lightly brushed with olive oil, and browned to perfection. Spanakopita 2.49

Spinach and feta cheese baked in filo dough. 2.49 A blend of three different cheeses baked in filo dough Tzatziki .99 Creamy yogurt, cucumber dip with garlic and virgin olive oil.

Greek Olives Imported Greek kalamata olives. Feta Cheese 1.99 Imported Greek specialty cheese. Peppercini Peppers 1.99

Imported mild Greek peppers. Rice Pilaf 1.95 Rice baked to perfection with Greek seasonings. 2.25 Klitharaki

Orzo pasta baked in tomato sauce. Vegetable of the Day 2.25 Please ask your Parthenon server. 1.50

Chickpea spread with garlic, tahini and virgin olive oil

KID > MENLI

All kid's meals served with fries and a soft drink. For children 12 years of age and under

4.95 Gyro George Michael's Favorite Served on pita with lettuce,

onions, tomatoes, and tzatziki sauce. Chicken Gyro 4.95 Sophia's favorite! Served on pita with lettuce, onions, tomatoes, and tzatziki sauce.

Grilled Cheese Pita Jacoby's Favorite American cheese pita melt Seven inch cheese pizza 4.99 Yianni's favorite! Spaghetti or linguini 4.65

Tessa's favorite! Served with our homemade tomato sauce.

DE\$\$ERT\$

Our dessert selection changes every week, so they're always fresh. We always have something new, so check our dessert display for our current selections.

Baklava Layers of filo, stuffed with walnuts, cinnamon and honey.

Chocolate Flogeras Walnut and almonds rolled in fuilo dough and stuffed with cinnamon and honey, drizzled in chocolate and topped with almonds.

Koulouria \$1.00 Sesame seed cookie.

Melomakarona 1.25 Honey cookie sprinkled with nuts and cinnamon.

Rose baklava. 4.00 Three baklava in one drizzled with chocolate, maple syrup, and topped with a cherry.

4.00 Ecmac Custard layered with a shredded pastry topped with cream. Karidopita

Walnut cake. Greek canolli 4.00 Sweet cream cheese filling stuffed in a flaky croissant pastry.

Sfolates Croissant-shaped baklava over-stuffed with nuts, honey and

cinnamon 5.00 Kok

Chocolate, plain, strawberry, or lemon. Half-Dipped Chocolate Baklava 4.00

Layers of filo stuffed with walnuts, cinnamon and honey, halfdipped in chocolate.

Walnut and almonds stuffed in a shredded pastry, dipped in a sweet syrup, and sprinkled with cinnamon.

Kourbiedes 1.25 (wedding cookie) Almond cookie rolled in powdered sugar. Saragli 3.00 Walnut roll. Galaktoboureko Vanilla custard.

Boureki 4.00 Custard wrapped in filo dough. 4.00 Milopita

Apple turnovers. Diples 4.00

Filo dough rolled and lightly fried, dipped in a syrup and sprinkled with nuts and cinnamon.

Lemon, strawberry, almond, mickey, parthenon, coconut, serono, chocolate custard, domino, or chocolate dipped.

DAKES

Almond custard cake Black forest cake 4.50 Double chocolate cake 4.50 Mediterranean apple spice cake 4.50 Cookies n' cream cake 4.50 Chocolate ecstasy cake 4.50 European strawberry short cake



Oven-Toasted Sandwiches

small med large 3.69 4.69

The Original™ Lean smoked ham, Genoa and cotto salamis, and melted cheddar, mozzarella, and parmesan cheeses layered with black olives, red onion, lettuce, tomato, mustard and our signature dressing on toasted Sourdough bread.

Ham & Cheese The Original™-Style

4.69 8.49 3.69

Lean smoked ham, melted cheddar, mozzarella, and par-mesan cheeses layered with black olives, red onion, lettuce, tomato, mustard and our signature dressing on toasted Sourdough bread.

Sourdough bread.

Turkey The Original**-Style 3.99 4.99 8.99
Smoked turkey breast and Genoa salami with melted chedder, mozzarella, and parmesan cheeses layered with black olives, lettuce, tomato and red onion with light mayonnaise and our signature dressing on toasted Sourdough bread.

Smoked Turkey Breast 3.69 4.69 8.49
Smoked turkey breast and light mayonnaise with lettuce and tomato on toasted Sourdough bread.

Angus Roast Beef & Cheese 4.39 5.39 9.79
Angus roast beef with melted cheddar, mozzarella and parmesan cheeses layered with dill slices, red onion, lettuce, tomato, light mayonnaise and our signature dressing on toasted Sourdough bread.

4.45

Turkey Bacon Club 3.99 4.99 8.99 Smoked turkey breast and bacon strips with melted cheddar, mozzarella and parmesan cheeses layered with lettuce, tomato, light mayonnaise and our signature dressing on toasted Sourdough bread.

Grilled Chicken Breast 3.99 4.99 8.99
Strips of grilled chicken breast with fat free spicy ranch dressing, dill slices, lettuce and tomato on toasted Sourdough bread.

Fresh Veggie

Cheddar cheese, cucumber slices, red onion, tomato and lettuce with fat free spicy ranch dressing and black olives on toasted Wheat bread.

8" Pizzas

Pepperoni & Double Cheese Pepperoni, mozzarella and parmesan cheeses, and sun-dried tomato pesto on our seasoned Sourdough crust.

BBQ Chicken & Jalapeño Grilled chicken breast, mozzarella and cheddar cheeses, BBQ sauce, onion and jalapeño on our seasoned Sourdough crust

Combination Special

Pepperoni, mozzarella and parmesan cheeses, sun-dried
tomato pesto sauce, portobello mushrooms, bell pepper, red
onion, black olives and tomato on our seasoned Sourdough

Vegetarian Special Mozzarella cheese, basil pesto, portobello mushrooms, bell pepper, red onion, black olives and tomato on our seasoned Sourdough crust.

Wraps

Asian Chicken

Grilled chicken breast marinated in Japanese tonkatsu sauce with lettuce, julienne carrots, fresh cilantro and sweet chili sauce in a Low Fat Wheat wrap.

Parmesan Chicken Caesar Salad

Grilled chicken breast and parmesan cheese with caesar dressing and lettuce in a Low Fat Wheat wrap.

Kid's Meals

Cheese Sandwich Melted cheddar, mozzarella and parmesan cheeses on toasted Sourdough bread.

Cheese Pizza Mozzarella cheese with sun-dried tomato pesto on our seasoned Sourdough crust.

Pepperoni Pizza Pepperoni and mozzarella cheese with sun-dried tomato pesto on our seasoned Sourdough crust.

Ham & Cheese Sandwich

Lean smoked ham and melted cheddar, mozzarella and parmesan cheeses on toasted Sourdough bread. Turkey Sandwich 2.99

Smoked turkey breast and light mayonnaise on toasted Sourdough bread.

Salads

Grilled Chicken Caesar

Grilled chicken breast, parmesan cheese and crisp romaine with caesar dressing, pepper and garlic parmesan croutons.

Parmesan cheese and crisp romaine with caesar dressing, pepper and garlic parmesan croutons.

Garden Mixed greens, black olives, pepperoncini pepper, cucumber slices and grape tomatoes with a dressing of your choice.

Mixed greens, smoked turkey breast, bacon, cheddar and mozzarella cheeses, black olives, pepperoncini pepper, red onion and grape tomatoes with a dressing of your choice.









1500 Old Cheney Road • 402.423.3990 4121 Pioneer Woods Dr. • 402.488.4121 4940 North 27th St. • 402.435.8009

Culver's Frozen Custard

Chocolate, Vanilla, "Flavor of the Day"

Look for our "Flavor of the Dave" schedule at www.culvers.com

	1 Scoop	2 Scoop	3 Scoop
Cake Cone or Dish	1.79	2.39	2.79
Waffle Cone	2.29	2.89	3.29
Frozen Custard Cake	S For Two 8	3.99 Party	Size 18.99
Custard to Go	Pint 3	3.09 Quar	5.39

Build Your Own Treat

	1 Scoop	2 Scoop	3 Scoop
Sundae up to two toppings	2.29	2.89	3.39
Additional ToppingS	.25	.25	.25
Add a Nut Topping	1.00	1.00	1.00
Almonds Cashews Peanuts Per	rans		

Toppings & Mix-Ins

Butterscotch, Chocolate, Hot Caramel, Hot Fudge, Marshmallow, Peanut Butter, Brownie Pieces Banana, Blackberries, Blueberries, Cherries, Peaches, Pineapple, Raspberries, Strawberries Butterfinger,[®] Culver's Cookie Dough, Oreo,[®] Heath,[®] Reese's[®] Peanut Butter Cups, Take 5,[®] Nestlé Crunch,[®] Snickers,[®] M&M's[®]

Shake It Up! ———————————————————————————————————				
	Short	Medium	Tall	
Concrete Mixers	2.49	3.39	4.19	
Malts & Shakes	1.99	2.89	3.69	
Custardccino™ Mocha or Caramel	2.79	3.59	4.39	
Culver's Root Beer Float	1.69	2.29	3.09	

Classic Sundaes

	1 Scoop	2 Scoop	3 Scoop
Turtle	3.29	3.89	4.29
Carmel Cashew	3.29	3.89	4.29
Strawberry Shortcak	e 3.29	3.89	4.29
Bananna Split	3.29	3.89	4.29

Special Treats

No Sugar Added Carmel Fudge Swirl Classic Lemon Ice Classic Lemon Ice with Fruit			2.19 1.69 1.99
Classic Lemon Ice	Short 1 99	Med.	<u>Tall</u>
Classic Lemon Ice Smoothie	2.19	2.99	3.79

Specialty Burgers & Sandwiches

	Sandwich	Basket
Mushroom & Swiss Burger	3.99	6.29
The Cheddar Burger	3.49	5.79
Grilled Reuben Melt	4.29	6.59
Wisconsin Swiss Melt	3.99	6.29
Sourdough Melt	3.99	6.29

ButterBurger® Classic

	Single	Double	Jumbo
ButterBurger®	1.89	2.89	3.69
ButterBurger®	Cheese 2.09	3.39	4.09
ButterBurger®	Swiss 2.09	3.29	4.39
ButterBurger®	Deluxe	3.59	4.39
Bacon ButterBu	∪rger® Deluxe	3.99	4.79

Culver's Favorites

	Sandwich	Basket
Philly Ribeye Steak	4.09	6.39
Chicken Tenders Regular	4.19	6.49
Chicken Sandwiches		
Grilled, Crispy or Blackened	3.89	6.19
Grilled Ham 'N' Swiss on Rye	3.99	6.29
Turkey Sourdough BLT	4.09	6.39
North Atlantic Cod Filet	3.99	6.29
Pork Tenderloin	3.99	6.29
Hot Dog with Chili add .20	2.39	4.69

Fresh Salads

Chicken Cashew with Grilled Chicken	5.99
Classic Caesar with Grilled Chicken	5.99
Avacado Pecan Bleu with Blackened Chicken	5.99
Crispy Chicken	5.99
Garden Fresco	3.99

Dinner Plates

Includes choice of two classic sides and a dinner roll.

Butterfly Crispy Shrimp	8 pc. 7.99	12 pc. 9.99
Fresh Fried Chicken	2 pc. 4.79	4 pc. 7.39
North Atlantic Cod	2 pc. 7.39	3 pc. 8.99

Chicken To Go

Bring home a bucket today!

Bucket	8 pc.	12 pc.	16 pc.	20 pc.	24 pc.
	8.99	12.59	15.89	18.89	21.59

Side Choices

Classic Sides	Regular	Large	Family
French Fries	1.29	1.59	3.39
Coleslaw	1.19	2.29	3.99
Mashed Potatoes			
& Gravy	1.29	2.59	4.19
Seasones Green			
& Gravy	1.29		
Side Salad Garden or Caes	ar1.79		
Premium Sides			
Onion Rings	1.99		4.39
Dairyland			
Cheese Curds	3.09		7.19
Home-Style Soup	2.29		

Kid's Meals

ButterBurger • ButterBurger Cheese **Corndog • Grilled Cheese** Hot Dog • Kids Tenders 4.29

Includes choice of applesauce or fries, milk or soft drink, and a scoop of frozen custard.

Main	St.
1325 D St. Linco	An, NE 68508

Appetizers

Spinach and Artichoke Dip\$4.95	>
Spinach and Artichokes in a parmesan and cream	
cheese sauce. Served in a bread bowl with white corr	า
tortilla chips	

Chile con Queso Our homemade sp		\$4.95
Our homemade sp	picy cheese sauce.	Served with white
corn tortilla chips		

Chips and Salsa.....\$3.50 We make it ourselves and serve it with white corn chips

	O	U	щ
Wisconsin Cheese			•
Change Chickon Tord	::II~		

Potato Bacon Soup of the Day

Cup \$2.25 Bowl \$2.95 **Bread Bowl \$3.95**

Salads

Chicken Caesar \$5.25 Chicken breast strips, bacon, tomato, parmesan and

croutons. Served with Caesar dressing.	
Chicken B.L.T. \$5.25 Chicken breast strips, bacon, tomato, Swiss, cheddar and croutons	

Chef\$4.95
Ham, turkey, Swiss and American cheese, onion, green
pepper, tomato, and croutons
Side Salad \$1.95

Onion, green pepper, tomato and croutons WhahA

TBS			12.2		\$4.9
Turkey, k	acon and	Swiss with	lettuce, to	mato and	• • • • • • • • • • • • • • • • • • • •
ranch sp	read				

Chicken breast strips, bacon, shredded parmesan cheese with lettuce, tomato, crumbled croutons & Caesar dressing	
& A	
lonev Mustard Chicken \$5.25	

Chicken Caesar.....\$5.25

Chicken breast strips, bacon, cheddar cheese with lettuce, tomato and honey mustard dressing

Roast Beef, cheddar, onion, lettuce, tomato and a creamy horseradish dressing

Sandwiches
All sandwiches and wraps are served with your choice of one of the following side items: regular chips, jalapeño chips , hot BBQ chips, salt and vinegar chips or tortilla

chips macaroni salad, pasta salad, potato salad or side salad
You may substitute a cup of soup for your side item for an additional charge of 50¢ or add a cup for \$1.50
Add a side of Chile con Queso, Spinach and Artichoke Dip or Salsa to any sandwich or wrap for \$1.00

......\$4.95

Bacon, lettuce, tomato with mayo on toasted asiago ciabatťa bread

Grilled Rueben....\$4.
Corned beef, sauerkraut and Swiss cheese with thousand island dressing on pumpernickel rye

Pub\$4.95
Roast beef, bacon, cheddar cheese, lettuce, tomato
w/creamy horseradish dressing on pumpernickel rye
French Dip\$4.95
Roast beef with Swiss cheese served with choice of

au jus or Chile con Queso on focacia bread Philly.. Roast beef with onions, green peppers and Swiss cheese on a sourdough hoagie

ub. Ham, turkey, bacon, Swiss and American, lettuce, tomato and mayo between three slices of toasted asiago ciabatta bread..

Cordon Bleu. \$5.25 Chicken breast strips, ham, Swiss, tomato, lettuce & house dressing on grilled asiago ciabatta bread.

A.....\$4.9.
Corned beef, American cheese, onions, lettuce, tomato and Italian dressing on facacia bread

Chicken Ranch \$5.25
Chicken breast strips, Swiss, lettuce, tomato and a ranch spread on grilled wheat berry bread

Meatball \$4.95

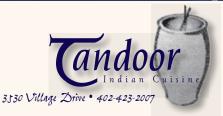
Meatballs in marinara sauce with provolone over the top served on a sourdough hoagie
\$4.95

Veggie....\$4
Swiss, American, provolone, onions, green peppers,
black olives, mushrooms, lettuce, tomato and Italian
dressing on toasted wheat berry bread

Pepperoni, salami, provolone, lettuce, tomato and onion with Italian dressing on facacia bread

Dinner 5pm - 9pm Every Night WWW.METRODININGDELIVERY.COM





APPETIZERS
VECETADI E CAMOCA CO TE
VEGETABLE SAMOSA \$2.75 (2 Counts) Deep fried, stuffed with peas and potatoes.
(2 Counts) Deep fried, stuffed with meat and peas.
PAPADD\$1.95 Thin, crisp discs made from dried lentils.
VEGETABLE PAKORA. \$2.75 Six assorted fresh vegetable fritters.
CHICKEN PAKORA \$3.95 Four pieces of marinated chicken battered and deep fried.
MIXED PLATTER\$9.95 Assortment of above appetizers, serves four.
ALOO CHAT. \$2.50 Potatoes with onions, spices and tasty tamarind juice.
PAPADAM SHRIMP\$4.95
Marinated in hot spices and served with hot tomato sauce
TANDOORI BREADS
Traditional Indian breads baked in tandoor. NAAN\$1.95
Leavened, freshly baked white flour bread.
ROTI\$1.95 Unleavened, freshly baked wheat bread.
PANEER NAAN\$2.95 White flour bread stuffed with paneer cheese and onions.
HOUSE NAAN\$2.95
HOUSE NAAN. \$2.95 White flour bread stuffed with raisins and cashews. GARLIC NAAN. \$2.25
White flour bread with a touch of garlic.
TENDI NAAN. \$3.25 White bread stuffed with onions, jalapeno and mozzarella chose (shef specialty)
cheese (chef specialty). ONION KULCHA
PORI
Deep-tried, butty white predd.
ALOO MATAR PARATHA. \$2.95 Unleavened wheat breed filled with potatoes and peas. SHRIMP PARATHA. \$3.95 Whole wheat bread filled with diced shrimp and spices.
Whole wheat bread filled with diced shrimp and spices.
MUGHLAI PARATHA
KEEMA PARATHA\$3.95 Whole wheat filled with ground meat and peas.
SOUP
MULLIGATAWANY SOUP\$2.75 Puree of gram flour and vegetables with spices.
TANDOORI SPECIALTIES
Barbecued in tandoor, a traditional Indian day oven.
Served with aromatic saffron rice and salad or soup. FULL TANDOORI CHICKEN (dinner for two) \$24.95
Full or half chicken marinated in Indian spices and
FULL TANDORI CHICKEN (dinner for two)\$24.95 Full or half chicken marinated in Indian spices and barbecued in the Tandoor oven. Comes with: Two bowls of soup, Two salads, Two plates of rice and Two desserts of your
cnoice.
CHICKEN TANDOORIHalf \$8.95Full \$14.95 Full of half chicken marinated in Indian spices and barbecued
in the Tandoor oven.
Juicy strips of steak marinated in Chef Rinzin's special blend
of mouth watering spices. Served with soup, salad and rice. SALMON MADRAS
SALMON MADRAS
and a hint of coconut. Served with soup, salad and rice CHICKEN TIKKA
CHICKEN TIKKA\$11.95 Pieces of boneless chicken marinated in yogurt, spices, herbs, and barbecued in tandoor.
RASHMI KEBAB\$11.95

Assortment of items from above such as seek kebab, chicken tikka and shrimp tandoori.

MIXED GRILL.

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3530 Village Drive • 402-423-2007	CH
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APPETIZERS	CH
VEGETABLE SAMOSA	CH
MEAT SAMOSA\$2.95	cre
(2 Counts) Deep fried, stuffed with meat and peas.	CH
PAPADD\$1.95 Thin, crisp discs made from dried lentils.	CH
VEGETÁBLE PAKORA\$2.75 Six assorted fresh vegetable fritters.	٠.
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cheese (chet specialty).	SH
ONION KULCHA \$2.95 White or wheat bread stuffed with onions.	G
POORI\$1.95 Deep-fried puffy wheat bread.	
BATURA\$1.95	SH
Deep-tried, putty white bread.	н
ALOO MATAR PARATHA\$2.95 Unleavened wheat breed filled with potatoes and peas.	
SHRIMP PARATHA\$3.95 Whole wheat bread filled with diced shrimp and spices.	G
Whole wheat bread tilled with diced shrimp and spices. MUGHLAI PARATHA\$2.25	
Multi layered whole wheat bread freshly baked.	FIS
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Whole wheat filled with ground meat and peas. \$3.95	TU
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Whole wheat filled with ground meat and peas. SOUP MULLIGATAWANY SOUP. Puree of gram flour and vegetables with spices. FUTON SOURCE SPECIALTIES Barbecued in tandoor, a traditional Indian day oven. Served with aromatic saffron rice and salad or soup. FULL TANDOORI CHICKEN (dinner for two)\$24.95 Full or half chicken marinated in Indian spices and barbecued in the Tandoor oven. Comes with: Two bowls of soup, Two salads, Two plates of rice and Two desserts of your choice. CHICKEN TANDOORI	TU TU LA LA LA LA
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Whole wheat filled with ground meat and peas. SOUP MULLIGATAWANY SOUP. Puree of gram flour and vegetables with spices. TANDORI SPECIALTIES Barbecued in tandoor, a traditional Indian day oven. Served with aromatic saffron rice and salad or soup. FULL TANDOORI CHICKEN (dinner for two). S24.95 Full or half chicken marinated in Indian spices and barbecued in the Tandoor oven. Comes with: Two bowls of soup, Two salads, Two plates of rice and Two desserts of your choice. CHICKEN TANDOORI. Half \$8.95. Full \$14.95 Full of half chicken marinated in Indian spices and barbecued in the Tandoor oven. BOTI KABOB. J14.95 Juicy strips of steak marinated in Chef Rinzin's special blend of mouth watering spices. Served with soup, salad and rice. SALMON MADRAS. SALMON MADRAS. SALMON MADRAS. SALMON MADRAS. SH.95 Pieces of boneless chicken marinated in yogurt, spices, herbs, and barbecued in tandoor. RASHMI KEBAB. \$11.95 ROHNIKCHN CHICKEN. \$11.95 Chunks of chicken marinated in a ginger-garlic paste and vari ous spices and barbecued I tandoor. WANGCHUK CHICKEN. \$11.95 Chunks of chicken marinated in a mixture of oriental and Indian spices and barbecued I tandoor. SEK KEBAB. \$11.95 Chunks of chicken marinated in a mixture of oriental and Indian spices and barbecued in the Tandoor (very mild) (chef specialty). SEEK KEBAB. Ground meat with onions, cilantro, garlic, ginger, and spices Ground meat with onions, cilantro, garlic, ginger, and spices	LA L

CHICKEN SPECIALTIES \$11.95 Served with saffron rice and salad or soup. CHICKEN MUGLAI - Boneless chicken prepared in mild curry sauce with cashews & raisins. CHICKEN JALFREZI - Stir-fried chicken with fresh tomatoes, bell IICKEN VINDALOO - Chicken cooked in highly spiced tangy **HICKEN AND SAAG** - Chicken cooked in spinach & mustard eens with ginger & spices. IICKEN TIKKA MASALA - Boneless chicken barbecued and simmered in a spicy gravy. IICKEN TIKKA KORMA - Tandoori chicken cooked in a camy base sauce (Chef's Specialty). IICKEN KORMA - Boneless chicken cooked in a creamy sauce flavored with cinnamon. **IICKEN SHAHI KORMA** - Boneless chicken cooked in a creamy sauce with cashews & raisins. IICKEN BHUNA - Chicken prepared with sautéed fresh onions, ginger & spices. IMPHU CHICKEN - Boneless chicken curried with onionh, tomatoes, mushrooms, cauliflower, & potatoes in a light creamy sauce (Chef's Specialty). IUTANESE CHICKEN - Small pieces of chicken, stir-fried with onions, carrots and bell peppers (Chef's Specialty). IICKEN MAKHANI - An onion and tomato base with creamy DA CHICKEN - Chicken cooked in a coconut cashew base LHI CHICKEN CURRY - Fresh chicken cooked in onions tomato sauce & spices. IICKEN MADRAS - Chicken cooked in a spicy sauce with tomatoes, potatoes and coconut. SEAFOOD SPECIALS \$13.95 Served with saffron rice and salad or soup. RIMP CURRY - Jumbo shrimp cooked in a thick curry sauce. RIMP BHUNA - Jumbo shrimp prepared with sautéed fresh onions, peppers, tomatoes and ginger-garlic paste. RIMP JALFREZI - Fresh tomatoes, bell peppers & onions stir-fried with jumbo shrimp. DA SHRIMP - Jumbo shrimp prepared in a light coconut-base IRIMP VINDALOO - Jumbo shrimp cooked in highly spiced DUSE SHRIMP - Jumbo shrimp prepared with onions, bell peppers, mush rooms and cauliflower in a mild creamy sauce (Chef's Specialty). DA FISH CURRY - Tung fish cooked in coconut-cashew base 6H MASALA - Boneless tuna fish prepared in a mild coconut NA VINDALOO - Boneless tuna fish cooked in a highly spiced tangy sauce. NA BHUNA - Tuna fish prepared with sautéed onion, peppers, tomatoes and ginger-garlic paste. LAMB SPECIALTIES \$12.95 Served with saffron rice and salad or soup. MB CURRY - Small pieces of lamb cooked in a thick curry IMB BHUNA - Lamb pieces prepared with sautéed fresh onions, tomatoes, ginger and garlic. MB VINDALOO - Lamb cooked in highly spiced tangy sauce. MB AKBARI - Chunks of tender lamb cooked with dates, apricot, prunes & spiced with spices and chilies. Sweet and spicy hot. AG GOSHT - Lamb cooked in spinach and mustard greens with ginger and spices MB KORMA - Lamb pieces cooked in a creamy curried sauce. MB MADRAS - Lamb cooked in a hot sauce with tomatoes, potatoes and a hint of coconut. FED MAAS - Lamb cooked with coconut milk and cashews. LO MATAR KEEMA - Ground meat, potatoes, and peas cooked with spices MB SHAHI KORMA - Mildly spiced lamb curried in a creamy sauce with cashews and raisins MB DOPIAZA - Small pieces of lamb simmered with onions, VEGETARIAN SPECIALTIES \$10.95 Served with saffron rice and salad or soup.

ALAI KOFTA - Cheese dumplings filled with onions, green herbs and cooked in a traditional creamy sauce. IAHI PANEER - Homemade cheese cooked in a creamy sauce with cashews and raisins. SABZI JALFREZI - Stir fried mixed vegetables with homemade SABZI KATI KEBAB - Tandoori roti rolled with mixed vegetable

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NAVRATTAN KORMA - Fresh garden vegetables cooked in a mild creamy sauce.	
SHOVEDAR SABZI - Potatoes, peas, cauliflower, eggplant, bell pepper and onions curried in a mild sauce of spices.	
THIMPHU VEGETABLE - Mixed vegetables cooked in a creamy yellow sauce. RASEDAR ALOO PANEER - Potatoes, peas ad paneer (home	
made cheese) cooked with herbs and spices. RASEDAR KHUMBI MATAR - Mushrooms cooked with fresh	
green peas and spices. ALOO PALAK - Potatoes savored with fresh chopped spinach,	
onions, tomatoes and freshly ground spices. SAAG PANEER - Homemade cheese and spinach cooked with	
spices. PALAK PANEER - Homemade cheese chunks cooked with fresh spinach, onions and exotic spices.	1
SARSON KA SAAG - Spinach and fresh mustard greens spiced and flavored with tomatoes and spices.	
MAH DAL - Red kidney beans and black lentils cooked with cream, bomatoes, ginger, spices and garnished with garlic fried in margarine.	
MASOOR DAL - Indian yellow lentils cooked with onions, tomatoes and cumin seeds and spices.	
BHUTANESE VEGGIE - Small pieces of chicken, stir-fried with onions, carrots and bell peppers (Chef Specialty).	
BEHGAN BERTA - Egplant baked in oven & cooked in onion sauce, ginger, garlic & various spices.	
SPECIAL RICE DISHES	
Biryani Specialties. Served with salad or soup. KING SHAHJAHAN BIRYANI Boneless chicken cooked in rice, spiced and garnished with cashew nuts, raisins, and sliced eggs.	5
HYDRABADI BIRYANI \$12.9 Lamb cooked in rice, spiced and garnished with cashew nuts	
raisins and sliced eggs. JHINGA BIRYANI Jumbo shrimp cooked.in.tice, spiced and garnished with	5
cashew nuts, raisins and sliced eggs. MUMTAZ BIRYANI \$12.9	5
Saffron rice cooked with chicken, lamb and shrimp, spiced and garnished with cashew nuts, raisins and sliced eggs. NAVRATAN BIRYANI \$10.9	5
A vegetarian delight, Rice cooked with mixed vegetables, raisins and cashew nuts. ALOO MATAR PULAO \$10.9	5
Saffron rice cooked with peas, potatoes and spices	
TRADITIONAL INDIAN DINNERS Served with salad or soup.	
VEGETARIAN THALI\$20.9 Aloo Paneer, Aloo Gobi Tarkari, Sarson Ka Saag, Mixed Sabz Curry, Masoor Dal, Raita, Papad, Rice, Naan and Kheer.	
NON-VEGETARIAN	5
SPECIAL SIZE ZISHES	^
FRESH GREEN SALAD	
RAITA. \$2.7: Cool whipped low fat yogurt with cucumber, tomato, onions and spices.	
AMMP KE CHUTNEY. \$1.2 Sweet Mango Indian relish. \$4.2 ACHAAR. \$1.2	5
Hot and spicy Indian style pickles. SIDE MAH DAL	
tomatoes, ginger and spices. SIDE SAUCES\$2.2: Korma, saag sauce, vindaloo sauce, etc.	
Korma, saag sauce, vindaloo sauce, etc. SIDE MASOOR DAL	5
seeds and spices. SAFFRON RICE BY PLATE\$1.5	
Rice cooked with saffron. SOFT BEVERAGES	
ROSE & PLAIN LASSI\$2.25 LASSI\$2.75	
FRUIT JUICES\$1.25 Orange and apple COFFEE\$1.25 Decaf or regular.	
SOFT DRINKS	5
Lemon Sour. Each refill \$0.25 CHAI \$2.00 Indian style tea made with milk and flavored with spices.	0
MILK	
KHEER	5
KULFI\$2.2: Homemade Indian ice cream in Mango or Pistachio flavors.	
GULAB JAMUN\$2.2 Dumplings dipped in sugar syrup with a dash of rose water.	5

VARIOUS CHOICE OF CAKES.......\$3.25 Chocolate Suicide, Cheese Cake – mango, strawberry, plain

gravy with spices

ALOO GOBI MASALA - Cauliflower and potatoes with onion

RASEDAR ALOO CHOLEY - Chick peas and potatoes cooked in



We're known for Sushi and Sashimi, but our International Grill Items are great too! Please try a new taste during each visit. We look forward to hearing about your dining experiences and any suggestions!

IZAKAYA (Appetizer Style)

IZANATA (Appetizer Style)
Edamame
Kimchee
Hiyayakko
Yaki Zake Hone
Korokke
Korokke, Vegetable 3.25 Potato and vegetable croquettes
Potato Fry
Tempura Onion Rings4.75
Hiyashi Wakame
Shumai
Steamed shrimp dumplings Chukafumi Ika
Boiled spinach with sesame seed and bonito (fish) flakes
Chukafumi Tako
Gyoza
Yasai Gyoza
Chicken Fry
Ebi Fry
Tonkatsu
Tempura Kisu
Hamachi Kama
Sake Kama
Ponzu Beef
Yakitori
Takoyaki
Tempura
Negimayaki
IZAKAYA PLATTERS
Small Platter
Chukafumi ika, edamame and gyoza Large Platter
Chukafumi ika, edamame, gyoza, shumai and tonkatsu Vegetable Platter
Chilled Salad Platter
Chukafumi tako, chukafumi ika and hiyashi wakame 'Panko' Platter12.50
Tonkatsu, korokke, and chicken fry

476-0006 239 N 14th St. Lincoln, NE www.wasabilincoln.com

ENTREES

Entrees include rice (Except noodle dishes)
(All dinners include salad

(All dinners include salad		
Sushi	Lunch	Dinner
Sushi Combination	niairi sus	hi and a
sushi roll (chef's selection). *Sashimi lun	ch and	linner
also available.	on and c	an in ion
	44 75	44 75
A California maki roll and choice of one a	11.75 dditiona	11.75
from the seafood or vegetable section. S		
and salad at lunch and dinner.	erveu w	illi Soup
	0.05	0.05
Soup and Sushi	.9.25	9.25
Three pieces of sushi (chef's selection) a roll served with soup.	na pent	Susili
·	7.05	44.05
Obento	. 7.25	11.25
Pork cutlet, chicken cutlet, teriyaki chicke		
special served with soup, salad, rice, fruit	and isu	kemono.
Dinner includes tempura.		
Coach's Special	.9.25	13.25
Obento with teriyaki salmon and tempura		
Tempura	.7.25	10.25
	a batter	and
lightly fried.		
Tonkatsu	.8.25	10.25
Pork tenderloin cutlet, panko breaded an	d lightly	fried.
Teriyaki		
Chicken	.6.25	8.25
Beef		9.25
Salmon		9.75
	unch	Dinner
Tendon	.6.25	8.25
With mixed tempura		
Katsudon	.6.25	8.25
With pork cutlet, egg and sautéed onions		0.05
Oyakodon	.6.25	8.25
With chicken, egg, and sautéed onions		
Gyudon	.6.25	8.25
Unadon	.8.25	10.25
With cooked eel		
Sashimidon	13.25	17.25
With various sashimi		
Noodles L	unch	Dinner
Tempura Udon	6.25	8.25
Broad 'udon' noodles in broth with shrimp	and ve	getable
tempura; served with salad. Tempura Sol	oa also a	available.
Yakisoba		
Pan-fried soba noodles prepared with ve	getables	and
choice of meat, topped with dried bonito		
weed flakes.		
Vegetables only	5 25	6.75
Bacon		7.75
		7.75
Chicken		
Shrimp	6.25	8.25
Beef	5.75	7.75
Japanese Curry Rice		
Japanese Curry is creamy and rela		
Vegetable	4.50	5.50
Chicken	5.50	6.50
Beef	6.00	7.00
Katsuwith pork cutlet		7.50
Ebi Frywith breaded shrimp		8.00
Korrokewith potatoes croquettes		7.00
Soup & Salads	0.00	
Miso Soup	1.50	1.50
		1.50
Side SaladServed with carrot-ginger or creamy ses	1./5	1.75
0 0		U
Chicken Teriyaki Dinner Salad		7.25
Grilled Salmon Salad		7.25
Jumbo Squid Salad	7.75	7.75

NIGIRI or SASHIMI

Nigiri sushi features fish atop a small hand-formed ball of rice. Prices listed per piece.

	aguro (fresh tuna)	
	bako (fresh albacore tuna)	
	amachi (fresh yellowtail)	
	ake (fresh salmon)	
	aba (sarinated Makerel)	
	hiromi (fresh tilapia)	
	nagi (cooked freshwater eel)	
	bi (cooked shrimp)	
	maebi (fresh shrimp)	
	ani (snow crab leg)	
	ako (cooked octopus)	
	a (fresh squid)	
	otate (fresh scallop)	
	ura (salmon roe)	
M	assago (smelt roe)	2.75
	bbiko (flying fish roe)	
	ari (cooked soybean curd)	
	ni (sea urchin) – WHEN AVAILABLE	MP.
	IBINATION	
	alifornia (avocado, crab and cucumber)	
	alifornia (avocado, im. Crab and cucumber)	
	ainbow (California w/ 6 pcs fresh fish)1	
	hiladelphia (salmon and cream cheese)	
	laska (smoked salmon and cucumber)	
	hilaska (smoked salmon and cream cheese)	
	ebraska (grilled beef with spicy sauce)	
	otategai (spicy scallop)	6.00
	spara-Salmon (panko-fried salmon and	0 00
	paragus)	
	pider roll (fried soft shell crab)	
	utomaki (large combination roll)	
	unshine roll (tuna, yellowtail, salmon, egg)1	
	ragon (California with eel topping)	
G	aterpillar (eel roll w/ avocado topping)1	2.00
	Miso is not included with Lunch orders.	
	(additional \$1.50 charge)	

MAKI OR TE-MAKI

Maki rolls are cut into 5-8 pieces and are best for sharing. Te-Maki sushi is cone shaped, making them difficult to share.

Seafood	Maki	Te-Maki
Tekka (tuna)	.5.00	5.50
Abako (fresh albacore tuna)	.5.50	6.00
Spicy Tuna	.5.50	6.00
Hamachi (fresh yellowtail)	.5.50	6.00
Spicy Yellowtail		6.00
Sake (salmon)	5.00	5.50
Salmon skin		5.50
Saba (marinated mackerel)	.4.50	5.00
Unagi (cooked freshwater eel)	.8.00	8.50
Ebi-Ten (shrimp tempura)	.5.50	6.00
Kanikama (imitation crab)	.4.50	5.00
Shiromi (fresh tilapia)	.4.50	5.00
Spicy Shrimp	.6.50	7.00
Vegetable		
Yasai (vegetable roll)	5.00	5.50
Kappa (cucumber)	.3.00	3.50
Oshinko (pickled radish)	.3.50	4.00
Avocado	.4.50	5.00
Kampyo (cooked Gourd)	.3.50	4.00
Asparagus	.4.50	5.00
Baby Corn	.3.50	4.00
Ninjin (carrot)	.3.00	3.50
Popeye (spinach)	.3.50	4.00

Wasabi

Wasabi is commonly referred to as Japanese horseradish. It is naturally a medium green color with a strong, distinctive flavor. Wasabi is traditionally enjoyed with Sashimi and Sushi, but has gained popularity in a variety of cuisines around the world.

w tax

3.00



13940 East "O" St • 489-3683

APPETIZERS

NACHOS\$5.79
Lightly fried flour tortilla chips layered with melted cheeses, beans, jalapeno slices, and sauce. Served
with sour cream.
NACHOS GRANDE
QUESADILLAS\$5.29 Fresh flour tortilla grilled with melted cheese and
jalapenos. Served with sour cream
con pollo\$6.29
CHILI CON QUESO
Homemade cheese dip, blended with chilies, onion and spices. Served with our famous tortilla chips.
TAQUITOS RANCHEROS
GUACAMOLE DIPMarket Price
Homemade avocado dip, blended with onion and

Seasoned beans blended with cheese and spices.			
ON THE LIGHTER SIDE			
ENCHILADA GRANDE. \$5.95 Choice of beef, chicken or cheese enchilada. Served with your choice of Mexican rice, refried beans or Mexican style potatoes.			
BEEF TAQUITOS			
VEGETABLE ENCHILADAS \$5.99 Choice of two potato n cheese or mixed veggie and cheese enchiladas			
TWO FRIED TACOS			

spices. Served with our famous flour chips.

HOMEMADE BEAN DIP......\$3.99

HOUSE SPECIALTIES

ENCHILADA DINNER\$7.29
Two tortillas dipped in special sauce and rolled with
your choice of beef, chicken, or cheese. Served with
Mexican rice and refried beans
FAJITA DINNER \$10.29

Choice of beef or chicken, marinated in tequila, spices and lime juice grilled over an open flame and served with Mexican rice and refried beans BURRITO SUPREME\$7.99

Warm flour tortilla filled with beef, beans and cheese, smothered in our homemade pork chile Served with sour cream, guacamole & Mexican rice

Thin sliced sirloin steak seasoned and sautéed with onions, peppers and spices. Served with refried beans, Mexican rice and flour tortillas

COMBINATION #1 \$8.99 Beef, chicken or cheese enchilada, soft fried taco beef & bean tostada refried beans and Mexican rice RIO RANCHO BURRITO......\$7.99

Combination burrito smothered with our famous New Mexico chile. Served with Mexican rice and refried beans. Choice of red or green chile

CHILE RELLENOS (TRADITIONAL)......\$9.29 Two New Mexico chilies stuffed with cheeses and coated with homemade egg batter and lightly fried. We top this off with our special red chile and melted cheese. Served with warm flour tortillas, Mexican rice and refried beans

CHILE RELLENOS (SOUTHWESTERN)\$9.29 Two New Mexico chilies stuffed with around beef and coated with our special batter and lightly fried. We smother this special dish in our famous chile con queso. Served with Mexican rice and refried beans

A lightly fried burrito filled with your choice of chicken and bean or beef and bean. Smothered in pork chili. Served with rice, guacamole &

ENCHILADA VERDES.......\$8.99 Two flour tortillas stuffed with our slow roasted, marinated chicken, and cheese. Smothered in our homemade New Mexico green chile. Served with Mexican rice and refried beans

SALADS (ENSALADAS)

Our salads are served in a crisp tortilla bowl, with your choice of dressings; low-cal creamy Italian, Dorothy Lynch, hidden valley ranch or our famous salsa! TACO SALAD.....\$5.99

Seasoned ground beef, mixed greens, cheese and tomatoes VEGGIE SALAD......\$5.99 Mixed greens, cheese, tomatoes, black olives

CHICKEN FAJITA SALAD......\$6.99 Grilled marinated chicken, mixed greens, cheese and tomatoes

and beans

HAMBURGERS (HAMBURGUESAS)

Our half pound hamburgers are hand-pattied, never frozen and charbroiled over an open flame. Served with lettuce, pickle spear, tomato on a toasted bun. Served with French fries.

HUSKERBURGER\$6.99 Bacon, cheese, mayo, lettuce, tomato & pickle spear SANTE FE BURGER\$6.99 Grilled onion and sautéed green chile strips (mild) and cheese

HAMBURGER\$5.99 Old fashioned style served with lettuce, tomatoes, onions, and pickle spear

CHEESEBURGER\$6.29 Old fashioned style served with cheese, lettuce, tomatoes, onions, and pickle spear

DESSERTS (POSTRES)

MEXICAN FRIED ICE CREAM\$3.29 Vanilla ice cream coated with a special coating served in a cinnamon-sugar tortilla bowl with your choice of chocolate, strawberry, or carmel

MARGARITA PIE......\$3.29 Homemade cheese cake with margarita ingredients

You must be 21 to enjoy this famous dessert!

SOPAIPILLAS......\$3.59

Homemade Mexican pastry. Deep fried and sprinkled with powdered sugar and cinnamon. Served warm with honey



Featured Sandwiches

Phreddy's Hot Phillys w tax
Grilled with onions, bell peppers, mushrooms,
jalapeños, seasonings, and au jus sauce. Served with
melted Swiss American cheese on a toasted hoagie bun.
Dill pickle spear upon request.
Choice of: Gyro Meat, Beef, Chicken, Corned Beef

Ready Phreddy 4oz of meat without fries or chips 5.14 4.21 **5.50** 4.25 Phat Phreddy 802 without fries or chips **8.50** 7.50 Jumbo Combo 8oz meat Includes.Fries.&.20az Battle of Soda. . . . 9.35 10.00

Italian Beef 5.14 5.50 Beef Roasted w/Italian Seasoning, Grilled Onions & Melted Cheese on a Hoagie Bun

Burgers

RoBo Burger / .485
Monster 8 oz Burger! Served w/ Lettuce, Tomato,
Onion, Bacon & Swiss Cheese
4.67 8.00 Baby Burgers Ja delicious little burgers made in the tradition of The Little Tavern of our nation's capitol.

Buy these addictive little burgers by the bag! Phreddy Melt 5.00 6 oz Seasoned Burger Topped with Swiss Cheese, Grilled Onions & Served on Rye Chicken Fried Steak 5.14 5.50 Chicken Fried Steak, Onions & pickles on a toasted bun 5 14 5.50

A grilled pita, topped with your choice of meat, onions, slice of tomato, teta cheese tzatziki sauce Traditional Gyro - Seasoned & Spiced Lamb & Beef Chicken Gyro - Topped with marinated grilled chicken Hot and Spicy Gyro - Spice it up with our Bravo sauce

Make it a Dinner! Add Soup or Salad to any Sandwich

114 S. 14th St • 477-7657

Choose two fried or flour tacos with beef or chicken

Snackers & A La Carte Phreddy's Snackers Small 2.80 3.00 / Med 4.21 4.50 / Large 5.61 6.00

Hot Wings
Sizes: Small 5-wings, Medium 8-wings, Large 11-wings

• Tempura Onion Rings . Mozzarella Sticks

 Zucchini Sticks Jalapeño Caps

sour cream

Mushroom Caps

Sauces Marinara, Ranch or Spicy
Extra Sauce .23 .25
Phreddy's "World Famous" Eggrolls (2) 3.48
Guaranteed!! Enough Said! 4.00 Potatoes 1.40 1.50 • Steak Fries... Seasoned with Spiced Salt

Country Potatoes... Kelly's Favorite; Red Potatoes are Boiled, Cooled & Pan Fried with Bacon and Seasoning. Hand Mashed Potatoes... lke's specialty... prepared with cream cheese, butter, other seasonings.

Breads

• Toast white or whole wheat .93 1.00 Bagel or English Muffins
 Cream Cheese 1.41 1.50 .50 Premium Breads 1 41 1.50 Potato Pumpernickel

5.50

• Hearty Rye **Texas Toast** • Other Specialty Breads Rice Bowls

Teriyaki Chicken Rice Bowl Philly Rice Bowl Same as a Philly over Rice

Soup and Salad

Salad Bar With Soup 5.60
Please use fresh plates and bowls for each trip 2 bowls of soup limit. 5.60 6.00 Salad Bar Without Soup 4.50 4.20 Soup without Salad 2.00 cup bowl 2 80 3.00 Soup to Go 16 oz cup 3.27 3.50

Special Salads

Phreddy's Philly Salad Mixed salad greens, topped w / Phreddy's beef, chicken or corned beef, cooked with seasoned grilled onions, bell peppers, mushrooms & jalapeños. Garnished with sliced cucumbers and shredded cheese.

Greek Salad Mixed greens topped with gyro meat,garnished w/greek olives, onions, tomatoes, feta cheese & Greek Dressing

Kid's Menu Choice of side: fries, chips, cottage cheese Chicken Strips 2.81 3.00 Two Chicken Strips and side item 2 81 3.00 2 Bitty Burgers and side item with cheese 3 27 3 50 Hotdog
Hotdog halved on two mini buns, and side item 2.50 **Breakfast**

All-Day Everyday - Mon - Fri

IWO Eggs w/ Iousi	2.00	3.00
Add an Egg	.47	.50
Add Country Potatoes	.93	1.00
Add Breakfast Meat	.93	1.00
Bacon(2), Sausage(2), Ham, Gyro		
Three Egg Omelets w/toast		
Philly Omelet - Phreddy's special	6.07	6.50
Grilled (Beef or Chicken or Corned Be Peppers, & Cheese	eef), Onio	ns,
Greek Omelet - An Old Favorite	6.07	6.50
Gyro Meat, Grilled Onions, Bell Pepp Three Cheeses, Tzatziki Sauce. Serve	ers, Toma d with Pita	toes& ı Bread
Garden Omelet	4.21	4.50
Grilled Onions, Bell Peppers, Tomato	es & Mush	rooms
Ham -n- Cheese Omelet	5.14	5.50
Ham, Cheddar & Monterey Jack Che	eses	
Country Omelet - The Works!	6.07	6.50
Bacon, Ham, Sausage, Country Potat Grilled Onions, Peppers & Tomatoes	oes,	
Mexican Omelet	4.21	4.50
Grilled Onions, Jalapeño Peppers, To Cheddar Jack Cheese	matoes &	

Substitutions Special Orders

THE LINCOLN VISITOR 51 WINTER / SPRING, 2007

1.00

.93



can Fare & Cantina

VOTED BEST OF LINCOLN 5 YEARS IN A ROW

Great Food, Great Margaritas, Great Prices

466-9111

321 N Cotner Blvd

One Block West of Westfield Shopping Center (Gateway)

Appetizers/Soups/Salads

Chips and salsa Complimentary chips and salsa will be served to all of our guests. Additional baskets. 75¢

Black Bean Soup A house favorite served withcheese, onions, sour cream and chopped green onions Cup
Nachos Crisp white corn tortilla chips covered with choice of toppings Cheese and jalapenos
Cheese, chicken, and jalapenos
Chile con Queso A great dipper. Ours is a spicy melted cheese topped with black olives and chopped green onions and served with warm chips\$4.95
Guacamole & Chips fresh Avocados, tomatoes, onions, cilantro, and spices. Served with chips \$5.25
Golden Grilled Quesadillas Grilled flour tortillas filled with cheese and mild green chiles or with your choice of: \$5.25 Sautéed mushrooms, onions, & bell peppers: \$5.95 Shredded beef & mushrooms. \$6.75 Chicken & mushrooms. \$6.75 Chipolte chicken, mushrooms & spinach \$6.75
Taco Salad A fried flour tottilla bowl filled with beans, lettuce, tomatoes, black olives, egg slices, cheese and served with avocado ranch. Shredded beef or chicken\$6.25
Chicken and avocados \$6.25 Chicken Fajita \$6.95 Seafood \$6.95
Ultimate Dipper Layers of beef, beans, and chile con queso topped with sour cream, guacamole,

diced tomatoes, jalapenos, black olives, and

Mexi-fried Potato Skins Crisp, fried potato skins

Spicy Chicken Wings Chicken wings sautéed in a Louisianna style hot sauce. Served with a creamy

Cheese Crisp A crispy flour tortilla smothered with

melted cheese.....\$3.25

With mushrooms, onions, and bell peppers....\$3.25

served with ranch dressing for dipping.

scallions......\$6.25

Cheese, bacon and scallions......\$5.95

Add shredded beef or chicken...........\$6.25

bleu cheese for dipping.......\$5.25 Jalapeño Poppers Red or green jalapeno peppers filled with cream cheese, lightly coated and deep fried. The perfect compliment to a jalapeno margarita. Served with a dipper......\$5.25

Combination Dinners Served with rice and beans

Sampler One enchilada, your choice of beef, chicken, or cheese, a chile relleno, and a beef and pork burrito\$9.25
Especial A cream cheese and chicken enchilada and a combo size burrito royal
Chimi & Enchilada A combo size chimichanga, beef and pork or chicken, served with a beef, chicken or

cheese enchilada......\$8.95 Taco & Enchilada One of each with your choice of filling\$7.25

House Combo Our best selling combo comes with one enchilada, a beef and pork burrito, and a flauta.....\$8.95

Fiesta A taste of all flavors. A beef taco, chile relleno, and a chicken flauta.....\$9.25

Grande One taco, an enchilada, and a flauta. Your choice of fillings......\$8.95

Steak and Echilada A six ounce center cut top sirloin and an enchilada. Served with guacamole, pico de gallo, and two warm flour tortillas......\$11.25

Sizzling Fajitas

Fajitas are grilled with sautéed onions, bell peppers, and tomatoes and served with home-made guacamole, pico de gallo, sour cream, rice, beans, and warm flour tortillas.

we recommend you wrap them all up together.
Top Sirloin Steak or Chicken Breast\$10.50
Combination Combine Steak or Chicken with Shrimp\$10.95
Shrimp \$11.25

Vegetarian Sauteed zucchini, yellow squash, onions, tomatoes, bell peppers, and mushrooms.....\$8.95

La Paz Favorites
Served with rice and beans

Cream Cheese & Chicken Enchiladas

Shredded breast of chicken melted in smooth cream cheese and rolled in two flour tortillas. Topped with our spicy green chile and pork sauce.......\$8.95

Enchiladas La Paz Three enchiladas of your choice topped with sautéed julienne strips of sweet yellow onions, jalapenos, and tomatoes. Perfect for the spicy food lover!..................\$8.95

Burrito Royal Tender beef and pork rolled in two soft flour tortillas and topped with green chile sauce, lettuce, cheese, tomatoes, black olives, sour cream, and scallions\$8.95

StuffedChile Relleno A crispy relleno stuffed with chipolte chicken and cream cheese......\$8.25

Shredded Beef or Chicken Flautas Three crispy flour tortillas rolled around shredded beef or chicken and garnished with sour cream, guacamole, and tomatoes.....\$8.95

Chile Verde Burrito Tender pork simmered in a deliciously spiced green chile and tomatilla sauce, rolled in flour tortillas and covered with spicy green chile and pork sauce......\$8.95

Mexican Dinners Served with beans and rice

Enchiladas Three enchiladas! Choose from:
Cheese and onion with red enchilada sauce\$6.95
Shredded beef & cheese with red
enchilada sauce\$7.95
Chicken and cheese with mild green
chile sauce\$7.95
Any combination of three
Chimichangas Crispy flour tortilla filled with beef
and park and topped with sour cream, augramole

tomatoes, and cheese.....\$8.25 OR filled with tender chicken and topped with green onions and black olives.....\$8.25 OR either topped with spicy green chile and pork sauce......\$8.25 Soft-Shelled Seafood Tacos Tender whitefish cooked in a spicy coating with sour cream, picante, and cilantro sauce......\$7.25

Taco La Paz A large lightly fried flour tortilla with chicken or spicy beef and topped with lettuce, cheese, tomatoes, sour cream, and guacamole\$6.75

Tamales Shredded beef or pork, served with rice and black bean soup......\$8.95

Burritos A traditional favorite. Tender beef and pork rolled in flour tortillas and topped with green chile or green chile and pork sauce and melted cheese\$7.95

Machaca con Queso A large shredded beef burrito with lettuce, cheese, and tomato, then topped with spicy chile con queso (hot cheese sauce), black olives and scallions......\$8.95

Seafood Enchilados Two delicious Alaskan snowcrab, Bay shrimp, and whitefish enchiladas smothered in a delicate mushroom, sherry and dijon cream sauce.....\$8.95

Soft-Flour Tacos Two shredded beef or chicken tacos. Hard shells also available........................\$6.25

Tostada Your choice of tender chicken breast, shredded beef or beef and pork topped with lettuce, cheese, tomatoes, black lives, sour cream,

Monterey Chicken Breast A tender, grilled breast of chicken covered with Monterey Jack cheese, green peppers, and onions......\$8.95

Vegetarian Zinners

Served with vegetarian beans and rice

Potato Enchiladas Country style potatoes grilled with green peppers, onions, cheese, and spices. All rolled up in two flour tortillas and covered with red enchilada sauce, sour cream, and scallions...\$6.25

Veggie Combo A chili relleno, bean burrito, and a cheese enchilada.....\$8.95

Veggie Chimichanga Fresh zucchini, yellow squash, onions, bell peppers, mushrooms, and beans lightly fried in a flour tortilla. Topped with sour cream, guacamole, cheese, & tomatoes......\$7.95

Chile Relleno Mild green Anaheim peppers stuffed with jack cheese and cooked in a delicate egg batter or a crispy flour shell. Topped with ranchero sauce......\$6.95

Soft Guacamole Tacos Veggie beans, lots of guacamole, lettuce, tomatoes, and cheese.....\$7.25

Veggie Taco and Enchilada A guacamile taco and cheese enchilada.....\$7.25

Bean Burritos Two veggie bean and cheese burritos covered with green chile sauce\$6.50

Baja Burrito Veggie beans and rice rolled inside a large flour tortilla topped with spicy cheese sause (con queso). Lettuce, sour cream, guacamole, black olives, tomatoes, and scallions.....\$6.95

Spinach, Mushroom, and

Cream CheeseEnchiladas Rolled in flour tortillas

Cheese Enchiladas Three cheese and onion enchiladas in corn tortillas topped with red enchilada sauce.....\$6.95

Take Home a Taste of La Paz

	Salsa	ConQueso		Green Chil & Pork Sauc	Guacamole
Pts	\$3.00	\$4.50	\$4.50	\$3.25	\$8.75
Qts	\$6.00	\$8.95	\$8.95	\$5.95	\$15.95

Amerian Entrees Available & Kids Menu Available









56th & Hwy 2 • 434-6060

Ta Keep Ya Busy:

OHHH-Dings

our "pizza chips".

(it's pronounced Heinz)

State of the state	
mmm - mmmm D-licious.	
ritewe'll never tell) cooked crispy golden and	
dusted w/ our own special blend o' seasonings (yeah	
Da Boyz own sliced sweet onions hand breaded n' litel	y

w/cheese 4.85 add marinara .89 For years Da Boyz (the Doughboyz that is...) have been braggin' up this monster as the best starter ever... now you can tell us... oh yeah, NO SILVERWARE ALLOWED!

Bruschetta Classico......5.95 C'mon now what kind of a bistro would we be without this mouth wetter of a starter? Xactly!!! So here it is. Italy's classic combo of roma toms, fresh basil/oregano, red onions, garlic, a drizzle of olive oil and the piece de resistance... or whatever...buffalo mozz. Hmmm this one may just be tooooooo good.

Monty'mole..... One of our founding Boyz creations...Yep it's Monty's own version of guacamole with an Italian twist Avocado, fresh basil, oregano, garlic, red onions and then some served with

A mouthwatering concoction of spinach, artichokes and blended cheeses, 'nuf said. But now... yes of course you get da Boyz chips (or should we say, Chef's version of chips fer dippin, you and I'd call 'em sliced crostini, but you know how Chef's are). Hey and as you dip, you can spin too if ya

A Chicky isn't for shy believe-u-me this baby's got flava'baadaabing!! Diced tomato, minced onion, pesto and

real Asiago + Romano Cheeses... Sorta Fries Alrite we give... gotta have fries, here's yer darn fries. We give these our special Boyz cut and season 'em just rite and serve 'em with a special Nebraska style Italian tomato sauce

Wang Me, Dang Me,

(our WINGS of course ... silly!!)

Blo	azin <u>'</u>
	Careful of the back draft on these lil' scorchers unless of
	course you dare try the HOT in which case, the back draft
	is the least of your worries. These boyz is smokin' an come in
	the "Damon Dozen" (14 pieces) oh of course, both can be
	served with own ranch dressin'.

Named for one of the original Boyz and his favorite too... Big D's own signature tangy BBQ (w/a bit of heat... of course) top these babies oh yeah these (and all the wings) come in a "Damon's Dozen" (14 pieces) hey, we never said he could count...These are a must try!!

Pizza Da' Boyz Style
Our crusts are homemade. All pizzas are made fresh to order & sooo... good they take about 30 minutes

Uncle Artey's Spin... 12.95 14.95 16.95 Of course he always has His own take on things. But this time he is onto something, our soon to be infamous thin crust topped w / spinach / artichokes/ asiago & romano cheese A sprinkle o' mozzarella (cuz we can) & our creamy white sauce. Thanks Artey!!

Da Pesto de Resistance 11.95 13.95 With a name like that, it better be good rite?! Relax cuz here goes. Start with pesto spread generously on da Boyz thin crust, then top it with fresh ripe tomatoes and finish with cheese... HELLO!!

would make the Fab Four (The Beatles) break up faster than she did.... But don't let that scare ya. Spinach pesto, sundried tomatoes, red onion, roasted peppers, feta cheese and shredded chicken. On our thin crust (of course)!

Nawlin's Chicky or

Sausage Pesto......16.50 18.50 20.50

Stayin' down south just headin' a bit east inspires our famed pesto pizza this time. In the spirit of New Oreleans we go with Spicy Cajun chicken, fresh tummies, and of course cheese. Again it's on da Boyz thin crust.

Crandy's Magnifique17.50	19.50	21.50
Hey somebody call Ripley's and	tell 'em to be	lieve itthe
brothers do agree on somethin'	. That someth	in' is this
masterpiece of a pie startin' with	h Italian sausa	ige,
pepperoncini, pepperoni, sliced	beef and fina	lly roasted
garlic. Da Boyz give this one tw	o BIG thumbs	up!!

Hmmm... chicken (of course!!) You know it, we had to give Big D his props on a pizza cuz you know how good his wangs are. They run a close second only to this Damonreation. We start with feta and cheddar cheeses, red onions, scallions, diced tomatoes and the masterful ending here is Big D's special DBQ sauce! Pinch me I gotta be dreamin'!!

17.50 Could win the next Nobel Prize here. Our grilled fajita chicken then we blend feta, cheddar, and mozzarella cheeses, top with fresh cilantro, tomatoes, red onions, and corn strips. This muchacho's got some heat!

The Chipotle Orange

orange chipotle sauce then on to fresh shallots... hold on... then you got mandarin oranges, fresh basil and oregano chiffonade, a pinch of garlic... deep breaths now...fresh cracked pepper and finally buffalo mozzarella, goat cheese and even a pinch of parmesan too. Danger: Not responsible for addictive cravings!!

Margharita.....9.95 11.95 The classic straight from Rome. It's a white pizza brushed with olive oil, topped with roma tomatoes, diced red onions, chiffonade of basil and our blend of four of Italy's finest cheeses. It's thin, it's crispy, it's crisptastic.

Da Boyz Supreme......18.25 20.25 This ones got it all sausage, pepperoni, mushrooms, sliced beef, peppers, onions, olives... you know, everything.

It'sa My Pie!!

You build yer own...anyway you like but, it'll cost ya: 16" 18 7.50 8.50 9.50 Add on's 1.50 1.70 1.90 ea serves serves serves 2-3

Pineapple/ Red Onions/ Onions/ Mushrooms/ Green Chilies/ Sliced Beef/ Scallions/ Shallots/ Basil/ Black Olives/ Green Olives/ Sauerkraut/ Pepperoni/ Pepperoncini/ Canadian Bacon/ Sundried Tomato/ Portobello/ Extra Cheese/ Cream Cheese/ Alfredo Sauce/ Artichoke/ Broccoli/ Bacon/ Chicken/ Tomato/ Sausage/ Spinach/ Garlic/ Jalapeno/ Cheddar Cheese/ Feta

Da Green Scene

Dressings: 1000 Island, Blue Cheese, Ranch, Honey Mustard, Strawberry Citrus, Vinaigrette, Caesar, Honey Vinaigrette

The Bobberino8.95
Romaine lettuce with Caesar dressin' then peppers,
Parmesan, scallions, olives and a bit of herbs. That's just
for starters now we saute' some onions, throw in a coupla
red peppers, some sun-dried toms, to keep ya guessin' a pile
of penne pasta and to ol' Vinnie here with some buzzed
chicken (marinated in vino, that is) Mister Ka-tearl

Spinach Yer Salad8.95
It's easy to obey mom's orders & get desert a bit later! Fresh
spinach, fresh candied pecans, roasted red peppers, bacon,
mandarin orange, gorgonzola cheese & special vinaigrette.

Da Caesar
You've gotta try our take on this immortal salad! Fresh ro
maine, our homemade crouts, Parmesan cheese (of course)
and finally our special dressin'!! w/chix add2.49

Da Bozy D-Lite	7.50
Romaine, sun dried tommies, roasted peppers, red	
kalamata olives pine nuts oh my yes & feta chees	e then
finished w/ dried currants & tossed in our Honey Vir	naigrette
Need we even say it? Soooo YummyIII w/chix add	້າ ກາ

El Picasso
Heh, heh, heh. Just think of Picasso gone Latino. We start
with fresh lettuce, grilled fajita chicken, cheddar cheese, fresh
tomato, onions, romaine, cilantro, tortilla strips & El Diablo's
finishin' touch the chinotle dressin'll Estas Caliente Wheyll

Ornery Shrimp Caesar.... then piles on a shipload!! side salad 2.49

"Kids" Pizza Bar

Be sure to check out our kids build yer own pizza bar! For only 3.95 children 12 and under can make their own pizza Comes with choice of fountain drink (pepsi, lemonade, cherry pepsi, sierra mist, mt. dew)

Menu Items & Pricing Subject To Change

Kids Menu

"PBJ"		
(no crust toasted peanutbutter and jelly w/FF's)		
"Grilled Cheese and FF's"	3.50	
"Spaghetti"		
add giant meatballs for	1.50 ea	

**Now offering "Critter Juice"

Sammy's (and no, not Mr. Davis Jr. either) Panin-mi... Hey Panin-u Pal All panin-mi served with Sorta Fries

Gibronni	7.95
Hey Gibrone! Try this, pepperoni, genoa, sacami, ca	macolla
riey Cibrone: Iry Ims, pepperom, genou, sucum, cu	pacona
smothered w/ provolone & mozzarellaSit down! W	Ve're not
quite done & finished w/tangy marinara & penner	oncini

dolle done & linished w/langy marinara & pepperoncini	
The Portobello	
Portobello mushroom, spinach, caramelized onions and goa	t
cheese oooooh la la	

The Pollo7.95
Chicken, roasted peppers and puree' vegetables

Not a Panini but a staple for all my true blue Italians for sure. This is in homage for all the Chef's Chi-town Boyz. Thin sliced rib eye slowly roasted with peppers, onions, tomato sauce and chili seasonings then the goodness is reduced down to it's essence and piled high atop a toasted French roll and if you can handle it smothered with the real deal, melted provolone cheese. As da boyz would say, better than dis... forgettabouttitt!!

Meatballs...

No Bill Murray's not in it! This star studded cast: our marinara, sautéed onions & peppers, provolone & mozzarella cheese & introducing the star...4 of our huge homemade meatballs.

.And if we gotsta, here's yer pasta

Uncle Artey's Pasta	5
Good ol' unc, you remember Artey. His other specialties	
were so good we couldn't resist Start w/ cavatappi & finishe	es
full, cuz pasta blends w/ spinach/ artichokes/ parmesan &	
alfredo isway good. add Chix 2.00)

Darth Fredo
Yep we start as usual with real cream(yeah the good stuff) but
that's when we sway a bit evil. We add roasted pobianos
and our "evil" cheese blend (not for the spice-ally
challenged) top it with roma tomatoes and serve it with its
sidekick of a bread stik add Chiv 200

challenged) top it with roma tomatoes and serve it w	ith its
sidekick of a bread stik. add Chix	2.00
ManstaPasta	6.95

Da Boyz kicked up marinara sauce and more angel hair pasta than you can shake yer fork at... Oh yeah this one's served Damon style... that's all u can eat for those of ya a bit puzzled. add giant meatballs for 1.50 ea

1'm such a Scampi 13.50

No offense but it is. We take corkscrew pasta, diced toms, parmesan, garlic and another shipload of our ornery shrimp, which we spiced off a bit with cilantro, chipotle, and finished in a splash of white wine.

A Penne fer your thoughts..... Italian cheeses with tomato, basil, garlic and penne pasta start this wonder. Then we toss in some sun-dried tummies, a lil' pesto and Italian cheeses. Shall we bake...we shall, that's right then we bake this dream to perfection. add Chix 2.00

Add to any pasta: Pile o' chicken 2.29 Giant meatballs 2 for 2.49

Dessert?

Oh Heck Yes, You MUST!!!

Pronounced: the-piz-oo-keey)

No it's not karaoke...what it is though is quite possible the bestest cure for a sweet tooth EVER!!! We stuff a cookies worth of Chocolate chip or White chocolate Macadamia Nut cookie dough in a small version of a deep dish pie pan, listen up... now we light a match under it...then once it's gooey we top it with 3 scoops of vanilla bean ice cream and ooooohh mmyyyy ggggooooossssshhhhhhh....'nuf said!!!!!!!!

Da Wet Stuff

(Drinks)

Sodas /Ice Tea/ Coffee/Milk/ "Critter Juice" Doughboyz proudly offers Pepsi Products Pepsi, Diet Pepsi, Mt. Dew, Diet Mt. Dew, Sierra Mist, Lemonade, Raspberry Iced Tea

Sorry da ' Bozy don't accept checks but they do like those plastic things (Discover, Visa, MC, and American Express) oh yea and that green stuff, you know... cash!!!!







311 N. Cotner 467-4471

Things to Share
Chicken Fingers
Onion Rings
Poppers
Mozzarella Stick
Buffalo Wings
Gizzards
Broccoli Cheddar Bites 4.45 Cheddar cheese and mini broccoli florets lightly breaded and fried golden
Mushrooms
The above served with one dipping sauce Ranch, bbq, honey mustard, cheese sauce, bleu cheese, salsa, sour cream, marinara, cocktail or tartar sauce – extra sauce 60 cents
Chili Cheese Fries
French Fries
Chips & Salsa
Garlic Cheese Bread
Soup & Salads
Grilled Salmon Salad
Chef's Salad
0.11 101:1 0.1 1

Grilled Chicken Salad...... 6.45

Fiesta Salad 5.95

topped with nacho chips, zesty Italian chili, tomatoes, onions, black olives, green peppers, mushrooms, salsa and a blend of cheddar and mozzarella cheese

Dinner Salad......1.95

Perfect complement to any meal... a bed of mixed

lettuce, tomato, green peppers and your choice of

Sorry Charlie... fresh, chilled tuna salad served on a bed

Dressings: ranch, golden Italian, 1000 island, bleu cheese, dorothy lynch, honey mustard, salsa, roasted garlic vinai-

grette, fat free ranch, fat free Italian, vinegar and oil

served with cottage cheese and a dinner roll

A south of the border favorite... fresh, crisp lettuce

Stuffed Tomato.....

tomatoes, green peppers, a blend of cheddar and mozzarella cheese and your choice of dressing

Mixed lettuce topped with strips of grilled chicken breast,

		4	
Soup of the Day On Ask your server about Zesty Italian Chili On A must try made with A must try made with the control of t	today's featur Cup 2.25	bowl 2.9	
CI	lassics		
Hot Turkey	ındwiched on ı	marble rye b	read,
Hot Beef Tender, sliced roast be with mashed potatoes	ef on marble r	ye bread, se	. 5.95
Smoked Ribs ½ rack These loin back ribs at sauce, includes corn of side	re smoked on		vith bbq
Steak Sandwich Eight ounce, flame-brutexas toast, includes a one side (not responsible for m	oiled top sirloi dinner salad o	n steak serve and your cho	ed on pice of
	askets		
Cod Nugest	our choice of ed cod fried go		. 5.95 served
Gizzards A basket of breaded of choice of dipping saud		s served with	5.95 n your
Chicken Fingers White meat chicken st with choice of dipping	rips breaded a		
Shrimp	re breaded an	d fried, serv	6.95 ed with
Subs & Subs are served on a fr lettuce, onions, pickles, t oil and spices, a pick	esh hoagie (wl omatoes, band	hite or whear ina peppers,) with vinegar,
American Sub		whole viss and Ame	6.95 erican
Salami Sub	alami and prov		6.95 e top
No meat here provious and American cheese	olone cheese a	whole nd a blend o	6.45 of swiss
The Combo Sub	m, hard salam	•	genoa
A blend of genoa sala cheese	mi, ham, capa		
Your choice of either here provolone cheese	nam, roast bee	,	
Double meat		whole whole	4.00 1.00
Double meat combo 1		whole	5.00
Tuna Salad Sandwich .			. 4.95
We've been fishing an tuna salad topped with served on marble rye	h fresh tomato		
Club Sandwich			5.95
Roast beef, turkey, bad a blend of swiss and A rye bread with durkee	merican chee		
Build Your Own Deli Your choice of meats of tomato and lettuce,			h
Served on marble rye Single: choice of one	e meat and on		4.45
•	meats and tw		4.95
Triple: choice of three	ee meats and t		s 5.45

From the Grill Served with a pickle spear and your choice of one side dish (all burgers cooked medium well) Add extras to your grilled selection

.50 each Cheese: pepperjack, cheddar, provolone or a blend of swiss and American

Black Bean Burger 5.45 For our vegetarian guests... patty served with lettuce and tomato, served on a toasted bun (onion on request)

An eight ounce, flame-broiled burger smothered with our zesty Italian chili, cheddar cheese and diced onions

Patty's Melt This eight ounce burger is smothered with sautéed onions and a blend of American and swiss cheese, served on grilled marble rye bread (1000 island dressing available on request)

Fight ounce burger flame-broiled, served with lettuce and tomato on a toasted bun (onion on request)

Chicken Sandwich...... 5.45 A tender, grilled breast of chicken with tomato, lettuce and mayo served on a toasted bun

Hot Sandwiches

Served with a pickle spear and your choice of one side Beef Brisket 5.95 Patty's own smoked, shaved beef brisket served on a toasted bun with your choice of bbq sauce

Meatballs smothered in our homemade meat sauce, topped with shredded mozzarella cheese, served on a toasted hoagie

Italian Sausage Chili Size......5.95 Italian sausage served on a toasted hoagie, topped with a blend of swiss and American cheese, covered with our zesty Italian chili, cheddar cheese and diced onions

Italian sausage topped with diced onions, green peppers and a blend of swiss and American cheese, served on a toasted hoagie

Pizza Hoagie......4.95 Hoagie toasted with garlic butter, topped with pizza sauce, shredded mozzarella and choice of two pizza toppings

Reuben 5.95 Slow roasted corned beef with sauerkraut and a blend of a swiss and American cheese, served on grilled pumpernickel rye bread with durkee sauce

Hot Ham & Cheese.......5.45 Layers of shaved ham and a blend of swiss and American cheese served on a toasted hogaie

BBQ Beef......5.45 Tender beef basted in a tangy bbq sauce, served on a toasted hoagie, topped with a blend of swiss and American cheese

Pork Tenderloin A tenderized pork loin breaded and fried golden brown, served on a toasted bun with lettuce and tomato

Hot Pastrami5.95 Thinly sliced pastrami and a blend of swiss and American cheese on grilled pumpernickel rye break with durkee sauce

French Dip 5.95 Tender, shaved roast beef served on a toasted hoagie topped with a blend of swiss and American cheese, sided with au jus

We've gone hog wild... Patty's own smoked, shredded pork basted in bbq sauce & piled high on a toasted bun

Chicken OR shaved roast beef, mushrooms, green peppers, onions and a blend of swiss and American cheese, served on a toasted hoagie (au jus on request

Chicken Fried Steak 5.95
A tenderized beef steak breaded and fried, served with lettuce and tomato on a toasted bun (onion on request)

Flaky cod fillet beer batter dipped and deep-fried, topped with a blend of swiss and American cheese served with shredded lettuce and tartar sauce on a toasted hoagie

of mixed lettuce with a dinner roll

meats: roast beef, ham, turkey or bacon

cheeses: cheddar, pepperjack, provolone or a

blend of swiss and American

double meat 2.00 extra cheese

SUBS & WARPS

• Red Onions • Pickles

Jalapenos

• Mushrooms

• Feta

• BBQ

WWW.METRODININGDELIVERY.COM

BLT	,
Crisp bacon, fresh leffuce and fomatoes served on a	
toasted hoagie, topped with a blend of American and	
swiss cheese	

Your choice of shaved beef OR turkey piled high on a toasted hoagie with crisp bacon and cheddar cheese

Pastabilities

Have it your way......5.45 Create your own pasta dish, served with garlic cheese

Choose your pasta: spaghetti or mostaccioli

Topped with one of the following sauces:

Meat sauce – homemade, topped with mozzarella cheese Zesty Italian chili – a classic topped with cheddar cheese Don't quit now: add your favorite toppings for .50 each Mushrooms *onions * mearballs (each) Green peppers * black olives * extra cheese Picasso would be proud of your creation...

Pizza

	Personal	Medium	Large
Create a Pizza	.2.95	8.95	10.95
Start with Fat Pat's (and then you buil		a	
Choose your sauce:	.50	1.25	1.45

Regular, hot and spicy or thick and chunky salsa or for an additional charge try our mayonnaise sauce or cream

Add your favorite

Beef * bacon * shrimp * sausage * ham * pepperoni Pineapple * green peppers * mushrooms * black olives * green olives * Onions * jalapeno peppers * cream cheese * sauerkraut * fresh tomatoes

Gourmet Pizza

Personal 4.95 Medium 12.45 Large 16.95 All gourmet pizzas are loaded with toppings and mozzarella cheese

Fat Pat's Favorite

Fresh tomatoes, Italian sausage, mushrooms, blend of mozzarella and cheddar cheese atop a cream cheese sauce base

BLT

The classic... on a pizza! Bacon, lettuce, fresh tomatoes and shredded mozzarella cheese atop a mayonnaise sauce base

Roll out the barrel... beef, onion, sauerkraut and shredded mozzarella cheese top this delicious pizza

Mesquite Chicken Mesquite grilled chicken and shredded mozzarella cheese atop a bbq sauce base

Seafood

(medium only 14.95)

Crab, shrimp and shredded mozzarella cheese atop a garlic butter base, served with a spicy cocktail sauce

Combo

Beef, pepperoni, ham, sausage, onions, green peppers, black olives, mushrooms and shredded mozzarella

Western

Barbecued beef, bacon and shredded mozzarella cheese top this one

Meat Eater's Delight

For all our meat eaters.

Beef, pepperoni, Italian sausage, ham and shredded mozzarella cheese

Super Pepperoni

Always popular... loaded with pepperoni and shredded mozzarella cheese

Refried beans, salsa sauce, beef, onions, black olives, jalapenos and shredded mozzarella cheese topped with lettuce and fresh tomatoes, served with taco sauce

Chicken Fajita

A great pizza combination..

Chicken, green peppers, onions, mozzarella and cheddar cheese atop a salsa base

Hawaiian

Ham, pineapple, cream cheese and shredded mozzarella cheese

Veaetarian

Green and black olives, green peppers, onions, mushrooms, fresh tomatoes, cream cheese and mozzarella cheese

Desserts

1	iazos 2.95
	A dazzling ice cream dessert ice cream layered with
	rich mousses, decadent sauces and cunchy candy or
	cookie toppings

Ask your server about today's feature

Sides

French Fries (side)1.75	Potato Salad 1.45
Macaroni Salad1.45	Cottage Cheese1.45
Cup of Soup1.95	Onion Rings (side)1.75
Chips	Cole Slaw 1.45
Dinner Salad1.95	Baked Beans1.95
Scoop of Mashed Potatoes1.95 With beef or chicken gravy	

Beverages

Soft Drinks	1.25	Lemonade	1.25
Coffee	1.25	Iced Tea	1.25
Hot Tea	1.25		
(the above in	clude one fre	e refill with purchase	e of a meal)
Milk	1.25		
Juice	1.45		
(tomato,	orange, grap	efruit, cranberry, pin	eapple)

The FRESH THINKING HEALTHY EATING

Street 474-PITA (7482)



PITAS (All Pitas Served With Y	our Choice of Toppings & Sauces!)
Chicken Caesar 5.60	BLT Bacon, Lettuce & tomato
Grilled Chicken Breast, Bacon, Romaine, Parmesan, & Caesar Dressing	Falafel
Chicken Crave5.60	Roasted Chickpea & Fava Beans
Chicken Breast, Ham & Melted Swiss	Tuna
Chicken Breast5.15	Tuna & Choice of Toppings
Grilled Chicken Breast	Hummus
Chicken Souvlaki5.75	Chickpea Spread
Authentic Greek Marinated Chicken	Babaganoush
Dagwood	Eggplant Spread
Ham, Turkey & Roastbeef	Feta
Philly Steak	Greek Fetta Cheese & Choice of Toppings
Steak, Sauteed Onions & Green Peppers	Swiss
Roast Beef4.95	Swiss Cheese & Choice of Toppings
Deli Style Roast Beef	Cheddar
Turkey4.95	Cheddar Cheese & Choice of Toppings
Deli Style Turkey	Garden
Club	Choice of Toppings
Black Forest Ham4.95 Deli Style Ham	Double Meat2.00 Extra
Gyro	Extra Baba/Hummus. 0.75 Extra

4.60
4.65
4.30
4.50
4.50
4.25 ppings
4.25
4.25 ngs
3.75
Extra Bacon0.75
Extra Cheese0.75

TOPPINGS • Tomatoes

• Cucumbers

• Pineapple

• Sprouts

• Swiss

Mayo

Lettuc	e
Green	Peppers

• Black Olives • Banana Peppers

• Cheddar

• Tzatziki

• Spinach

• Hot Mustard • Caesar Mango Habenero

Chips......0.75

SAUCES • Teriyaki • Secret • Dijon • Honey Mustard

• Ranch • Salt & Pepper · Chipotle BBQ • Ketchup

SAI	LADS
Chicken Caesar	LADS5.25
Julienne	
Greek	
Garden	4.25
Caesar	4.50
DRINKS	& SNACKS
Bottle Pop1.28	Water1.00

THE LINCOLN VISITOR 55

Cookies.....0.50 or 3/1.25



tone ()ven ₩izza \$5.00

Margherita

Fresh Mozzarella, Tomato, & Basil

Steak & Cheese

Steak, Onions, Peppers, Cheddar

Shrimp Scampi

Garlic Shrimp, Green Onion, Tomato & Herbs

Chicken Parmesan

Grilled Chicken, Marinara, Onion, Tomato & Parmesan

Buffalo Chicken

Breaded Chicken, Hot Sauce, Blue Cheese Ranch Sauce & Grilled Onions.

Chicken Alfredo

Grilled Chicken, Spinach, Onion Alfredo & Herbs

Chicken Vegetable

Vegetables, Feta, Parmesan & Herbs

Traditional

Andouille Sausage, Pepperoni, Marinara, Parmesan & Herbs

BBQ Chicken

Grilled Chicken, Smoked Cheddar, Peppers, Onions & Cilantro

\bigcirc \square

,)alaas	
Cobb	\$8.25
Bacon, Blue Cheese, Tomato, Chick	en, Avocado &
Parmesan Served On Romaine Lettue	
Ceasar	\$7.95
Romaine Lettuce Tossed with Caesar	Lime Dressing,
Croutons, and Grated Parmesan.	0.
With Chicken	\$8.50
Grilled Salmon	\$8.05
Chef Salad	\$7.95
Ham, Swiss, Turkey, Cheddar, Tomat	o & Cucumber
Served On A Bed Of Greens	
Torre Colonia	CO EO

Lettuce, Covered w/Onion, Black Olive, Grilled Chicken, Tomato, Sour Cream & Cheddar in a Tortilla Bowl

ppetizers ج Sides

Fish Taco	\$1.50
Lightly Breaded Cod With Cabbage, Pico, Sour	
Cream & Lime	
Mini Bites	\$1.50
Ground Beef, Grilled Onion & Cheddar	
'	4

Celery & Blue Cheese

Breaded Chicken Breast, French Fries & Ranch Dressing

Grilled in a Tortilla and Served with Sour Cream & Salsa Artichoke Spinach Dip.....\$7.50

Artichokes, Spinach, Cream Cheese & Parmesan Served Warm in a Bread Bowl with Crackers and Chips Nachos......\$7.95 Tortilla Chips Covered With Jack Cheese, Fresh

Vegetables, Chicken or Beef, Sour Cream & Served With a Side of Salsa Sides Mashers, Baked Potato, Rice Pilaf, French Fries

Mug of Soup. \$3.50
Homemade Chili and Today's Offerings Served with Bread and Crackers

House Salad Field Greens with Tomato, Onion, Cucumber and Choice of Dressing

Caesar Salad. \$3.75

Romaine Lettuce Tossed with our Home Made Dressing,
Croutons and Parmesan

Sandwiches

Sandwiches Are Served With Your Choice Of French Fries, Potato Salad Or Coleslaw. Substitute A Salad Or Soup For \$1.00

Philly Steak..... Mushroom & Swiss

Served with Garlic Mayo, Lettuce & Tomato

Sandwiches

Fried Cod, Served on a Bun With Green Chili Tarter
Sauce, Cheddar Cheese and Greens
Chicken Pita\$6.95
Green, Olive, Cucumber, Feta, Tomato & Italian Dressing
BLTA\$6.95
Bacon, Lettuce, Tomato & Avacodo Served an Wheat Toast, with Garlic Mayo
Turkey Rueben \$7.95

& Sauerkraut Served on a Grilled Bun Mushroom Swiss Burger......\$6.95 Accompanied by Greens, Tomato & Pickle

Bacon Cheddar Burger......\$7.25 Accompanied by Greens, Tomato & Pickle

Ria Plates

With Your Choice of Soup or Salad

Macaroni & Cheese\$7.50
Velvettan Jack & Swiss Cheese Mixed with Cream and
Pasta Shalla

Meatloaf & Mashers Homemade Meatloaf & Mashed Potatoes Piled High and Covered with Gravy

Covered with Gravy

Penne Rustica \$13.95
Andouille Sausage, Chicken, Peppers, Marinara &
Mozzarella Baked in our Stone Oven

Shrimp Fettucini Alfredo......\$14.50 Shrimp, onion, mozzarella, parmesan & cream baked in our stone oven

Top Sirloin Steak\$16.95 Choice hand cut sirloin, cooked to order & served with choice of potato & vegetable

Cowboy Ribeye......\$21.95 Choice hand cut steak, cooked to order & served with choice of potato & vegetable



Calamari

APPETIZERS

17.50

Calamari	17.50
Poki	10.55
Stuffed Portabella Mushrooms	
Scrumpy's Ocean Martini	9.50
Jack's Rings	6.25
Scrumpy Fries	6.50
Moroccan Glazed Wings	7.95
SALADS	
SALADS	
Tomato Mozz	6.75
Lemon Pepper Tuna Salad	9.75
Side salads are available upon req	uest
Side Caesar or	
Side mixed green	3.25
Jack's Salad	7.95
Scrumpy's Caesar	6.95
Add a grilled steak	
cooked as you wish	2.50

Add a grilled chicken breast.................................2.00

SIDES

Side	s are servings for two3
St	ruffed Tomato
S	auteed Onions & Mushrooms
S	auteed Mushroom Caps
Α	sparagus

SANDWICHES

Scrumpy Sand9.50
Scrumpy's Chicken Club
Lemon Pepper Chicken7.50
The Brushette6.50
We start with lettuce, onion and tomato,
you add on from there50 per item.

EEATLIDEC

FEATURES
Grilled Atlantic Salmon
Pecan Walleye, Yam Hash
with Mustard Pan Sauce
Scrumpy's Chicken Roulade16.50
Blackened or
Lemon Pepper Chicken
Sesame Tuna with
Wakame Salad
** Jack's word to the wise: Remember to check the black-board or ask your server about the specials du jour.

STEAKS

Filet Mignon	19.50
The Rib Eye	17.95
N.Y. Strip	19.50
Filet au Poivre	15.50

Steaks are all cooked to the temperature as you specify, here's our guideline for temperatures:

Black n' Blue - heavy sear outside and cold (nearly blue) center

- cool red center

Med Rare - warm red center Medium - warm pink center Med Well - hot pink center

** And as a Scrumpy's rule we don't recommend nor are responsible for any steaks ordered Well Done.

HOUSE SIDES

Homemade Chips House Veggies Garlic Parmesan Smashed Potatoes Homemade Fries

DELECTIBLES (a... finialaina ta...ala)

(our finishing fouch)	
Ruby's Homemade Apple Pie	5.50
Molten Chocolate Cake	5.75
Caramel Crème Brule	5.25
Cheesecake Du Jour	4.95
Vanilla Chip Ice Cream	1.50
Dessert du Jour: Ask your server for details	

scrumpyjacks@alltel.net

Open for Lunch & Dinner

We gladly accept Visa, Mastercard, American Express and Discover.

NO CHECKS PLEASE

Dinner 5pm - 9pm Every Night www.metrodiningdelivery.com





5601 NW 1st St. • 476-6700

<u> </u>
*Dipping Sauces Available—Ranch, Blue Cheese, Marinara, Cheese Sauce, Salsa, BBQ, Honey Mustard
CHICKEN WINGS
CHICKEN WINGS
with choice of squce
BONELESS WINGS\$7.25
Choice of BBQ, Hot, Hotter, Toe Curling or Not,
with choice of sauce
MOZZERELLA STIX\$5.75
FRIES\$2.95
Choose from Curly Fries, or Crinkle Fries
Add Bacon and Cheddar Cheese for \$ 1.50
ONION RINGS\$5.25
CHICKEN GIZZARDS\$5.25
MINI CORN DOGS \$5.95 NACHO SUPREME \$7.95
Platter of White Corn Chips topped with Spicy
Beef, Cheese, Refried Beans, Olives, Jalapenos,
Tomatoes, Guacamole, Sour Cream & Salsa
Add Chicken for \$1.00 Half Order \$5.25
CHEESEBALLS\$5.50
BULL BALLS\$5.95
If you have to ask, order something else
BREADED MUSHROOMS\$5.50
BREADED CAULIFLOWER\$5.50
SPINACH ARTICHOKE DIP
JALAPENO POPPERS
JALAFENO FOFFERS
CHIPS N' SALSA \$2.95
CHIPS N' SALSA\$2.95
CHIPS N' SALSA\$2.95 COMBO BASKET\$8.00 Breaded Mushrooms, Breaded Cauliflower,
CHIPS N' SALSA
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CHIPS N' SALSA
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CHIPS N' SALSA. \$2.95 COMBO BASKET. \$8.00 Breaded Mushrooms, Breaded Cauliflower, Mozzarella Stix, Jalapeno Poppers & Onion Ring * Available Dressing: Ranch, Low Fat Ranch, Dorothy Lynch, Blue Cheese, 1000 Island, Italian, Low Fat Italian, & Honey Mustard
CHIPS N' SALSA
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CHIPS N' SALSA

P 744

7" MINI PIZZA Cheese\$3.95

Each Addl. Topping...\$.50

14" PIZZA

Cheese.....\$10.95 Each Addl. Topping..\$1.50

Available Toppings:

Hamburger, Pepperoni, Canadian Bacon, Sausage, Bacon, Onions, Mushrooms, Green Peppers, Black Olives, Tomatoes, Jalapenos, Cream Cheese

VEGGIE PIZZA......7" \$4.95.......14" \$12.95 Mushrooms, Onions, Black Olives, Tomatoes, & Green Peppers, Cheese

MEAT COMBO......7" \$5.95......14" \$16.95 Hamburger, Pepperoni, Sausage, Canadian Bacon, Cheese

SUPREME PIZZA.....7" \$5.50.......14" \$14.50 Hamburger, Pepperoni, Mushrooms, Onions,

* Served with your Choice of One Side: Curly Fries, Crinkle Fries, Dinner Salad, Potato Salad, Cole Slaw, Or Cottage Cheese

ALL AMERICAN BURGER/CHICKEN	\$5.50
1/2 lb burger on a toasted Kaiser bun wit	h Lettuce,
Tomato, Onion & Pickle	
Add your choice of cheese for	500
Tender Chicken	\$6.50
LOADED BURGER/CHICKEN	\$6.50
1/2 lb burger charbroiled on arilled Texas	Toget with

Bacon, sautéed Mushrooms, Onions, Green Peppers, Tomatoes & your choice of Cheese Tender Chicken.....

CAYENNE BLUE BURGER/CHICKEN......\$6.25 1/2 lb burger seasoned with just the right amount of Cayenne Pepper Sauce & Blue Cheese Dressing Grilled or Breaded Chicken......\$7.25 SWISS MUSHROOM BURGER/CHICKEN\$6.25

1/2 lb burger topped with Swiss cheese & sautéed Mushrooms Add Bacon \$1.00 Tender Chicken.......\$7.25

FIRE JACK BBQ BURGER/CHICKEN......\$6.25 1/2 lb Burger with Pepper Jack Cheese & BBQ Sauce, Add Jalapenos to fire it up Tender Chicken.....\$7.25 BEEF/CHICKEN PHILLY.....\$7.25 Sliced Beef sautéed with Onions, Mushrooms &

Green Peppers topped with Swiss Cheese Chicken Philly Add \$1.00 Double Meat for...\$1.95 BACON DOUBLE CHEESEBURGER.......\$7.50

Two Charbroiled Beef patties & Two Slices of Cheese Topped with Bacon CLUB CLASSIC \$6.25

Ham, Turkey, Bacon, Lettuce, Tomato, Mayo & American Cheese on Toasted White Bread BLT.....\$5.25

Bacon, Lettuce & Tomato served on Toasted White Bread

GRILLED CHEESE..... An American Classic With Melted Cheese Served on Toasted White Bread Add Ham for......\$1.75

SELENWEIE:

64 Light 20 6 1 Fluid 20 6 1 Fl	
PIZZA BURGER	\$6.25
On a Kaiser bun with Lettuce, Pickle & Onion	
CORDON CHICKEN	\$7.25
Chicken Breast Charbroiled & Topped with	
Ham & Swiss Cheese	
REUBEN	\$6.25
Corned Beef with Swiss Cheese, Sauerkraut &	k
1000 Island, Grilled on Marble Rye Bread	
PORK TENDERLOIN	\$6.25
Lightly breaded & fried with Lettuce, Tomato,	
Onion & Pickles	
BBQ PORK	\$7.25
Tender BBQ Pork on a toasted Kaiser Bun	

PRIME RIB DIP......\$7.95 Tender Prime Rib served on a Hoagie Bun, perfect for dipping in Au Jus

PATTY MELT.....\$6.25 1/2 lb Burger with Swiss Cheese & sautéed Onions Grilled on Marble Rye CLUB MELT.....\$6.25

Ham, Turkey, Bacon, Tomato, American Cheese & 1000 Island on Grilled Texas Toast

TURKEY BACON MELT.....\$6.25 Turkey, Bacon, Onions & Swiss Cheese Served on a Kaiser Bun VEGGIE MELT.....\$5.25

Spinach, Onions, Mushrooms, Tomatoes, Green peppers & Swiss cheese on Grilled Marble Rye Bread FISH SANDWICH......\$7.25

Alaskan Walleye served on a hoagie bun with Lettuce and Tartar sauce CHICKEN STRIP BASKET......\$6.50

Four lightly breaded Chicken Strips fried crisp and Served with your choice of dipping sauce

Six breaded Butterfly Shrimp fried crisp & served with Cocktail Sauce CHICKEN STRIP WRAP......\$6.25

Grilled or Breaded Chicken Strips wrapped with Lettuce, Tomatoes, Ranch and Cheddar Cheese 8OZ NEW YORK STRIP..... ...\$12.99

Served with Baked Potato, Texas Toast, & Side Salad

2 (4! 1 1 7) STATE OF **Dine in Only**

Monday

50¢ Hard Shell Tacos, \$1.00 Shoft Shell

Tuesday

30¢ Wings

Friday

Alaskan Walleye Dinner with choice of side \$7.95

Saturday

8oz New York Strip with Baked Potato, Texas Toast and Side Salad \$10.99

Our Menu is Subject To Change At Any Time



Lettuce in a Shell with Spicy Beef, Cheddar Cheese,

\$1.00

Jalapenos, Tomatoes, Olives, and Sour Cream

Substitute Grilled Chicken for

TANTE CANDE OF YOUR - Party or Event

TRAINING SEMINARS OFFICE PARTIES SALES PRESENTATIONS

OFFICE MEETINGS BABY SHOWERS
CHURCH GROUP ANY OCCASION

IENU GIIDE



\$17.99





HEIDELBERG'S NORTH 32nd & Superior 402-434-7100

HEIDELBERG'S SOUTH 16th & Old Cheney Rd. 402-434-7120

Slam Dunk-Appetizers

Additional Dipping Sauces
All appetizers are served with one dipping sauce of your choice.

See below choices for 75 cents	
Traditional Style Wings	\$6.29
Traditional Style Wings	ce, teriyaki, ch dressing

Breaded Mushrooms,
Zucchini Stix of Cauliflower\$4.99 Fried to a crisp golden brown. Choose 1, 2 or all 3!!
Fried to a crisp golden brown. Choose 1, 2 or all 3!!
Quesadillas Rolls\$6.49 Black beans, peppers, salsa & cheese stuffed into a crisp
Black beans, peppers, salsa & cheese stuffed into a crisp

tortilla served with salsa cream	io u cris
Chips & Cheese or Salsa	
Your choice of corn or flour chips and choice of	cheese
or salsa. Enjoy both dips for an additional	\$1.00

Deluxe Nachos	\$5.99
Choice of fresh homemade corn or flour chips	topped
with seasoned beef & beans, jalapenos, black of	olives,
tomatoes cheese & sour cream Sub chicken fo	r \$1 00

NEW!	Spinach & Artichoke Dip	.\$5.99
	choke hearts in a creamy blend of cream ch ved with chips	eese

Gourmet Chicken Strips	.\$4.99
Juicy all white meat tenders. (With fries for	\$1.00)
Cheese Sticks	.\$5.49
Crisp Italian breading on mozzarella cheese	
NEW! Mini Corn Dogs	\$5.99

Bite-size corn dogs just like the ones at the fair! Sourmet Spicy Breaded Chicken Wings\$6.29
8 seasoned breaded chicken wings deep fried to a
beautiful golden brown & served regular or firery hot!

Jalapeno Poppers.....\$5.79
Fresh jalapeno halves mounded with cream cheese &

covered with a crispy breading

NEW! Garlic Cheese Bread.....\$4.99 Seasoned french bread toasted & topped with melted

Beer Battered Onion Rings... Beer batter dipped & deep fried to a golden brown

Taco Salad Soluds served with your choice of dressings & a hard roll \$5

The best southern salad in the Midwest. Choice of \$5.99 chicken or beef on a fresh bed of lettuce mix with diced tomato, black olives & jalapenos in a delicious shell you can eat! Served with salsa & choice of dressing Hard roll not included

Chef's selection of the day. Ask your server for details

Your choice of grilled steak or tender chicken atop crisp romaine tossed with black olives, croutons, parmesan cheese & authentic Caesar dressing

Fresh greens, ham, Perdue turkey, eggs, tomatoes & cheese blend

Cobb Salad..... Fresh greens topped with chicken, bleu cheese crumbles, shredded cheese, bacon bits & avocado

crispy chicken tenders or tenders dipped in hot winger

sauce. Served with your choice of dressing **Available Dressings & Dipping Sauces**

1000 Island – Bleu Cheese – Italian – Hidden Valley Ranch – Teriyaki – Peppercorn Ranch – Low-Fat Ranch – Dorothy Lynch Sweet Poppy Seed – BBQ – Marinara – Salsa – Cheese Sauce
 Horse Sauce – Cocktail Sauce – Salsa Cream – Honey Mustard

All burgers served with lettuce, pickle, tomato, onions & your choice of side.
Sub onion rings for 75 cents

Doubles are 12 oz. of beef, NOW THAT'S A BURGER!

Swiss Mushroom Burger....\$5.99.....Double \$7.49

A juicy Heidelburger with Swiss Cheese & mushrooms

Bacon Cheese Burger......\$5.99 Double \$7.49

The Heidelburger with slices of bacon & choice of cheese Jalapenos & Pepperjack Cheese Burger.....\$5.99

A Heidelburger w/ spicy jalapenos & pepperjack cheese 6 oz.....\$4.99 12 oz.....\$6.49 Add your favorite topping for 50 cents each Choice of: Mushrooms, Bacon, Grilled Onions Jalapeno, Swiss, Pepper Jack, American, Cheddar & Ham (\$1.00)

NEW! Black & Bleu Burger \$6.29 Seasoned with black peppercorns & served on a toasted bun with melted bleu cheese

Buckin Bronco - BBQ
All BBQ entrees served with choice of side & a hard roll

Heidelberg's Delicious

Smothered Pork BBQ Sandwich...... Smothered with beans, cheddar cheese & BBQ sauce

Ribs & Chicken Breast Combo Platter..........\$13.99
A half slab of grilled baby back pork ribs & a 6 oz. chicken breast served with BBQ sauce (We proudly serve Hormel Pork & KC Masterpiece BBQ Sauce)

First Place - Sandwiches

All sandwiches served with your choice of side. Sub onion rings for 75 cents Seafood Poor Boy \$7.99
Your choice of large breaded shrimp or jumbo breaded oysters, lettuce & tomatoes served on a fresh roll with Cajun tarter sauce

French Dip..... A pile of juicy roast beef served on a toasted hoagie bun with Au Jus Add Cheese\$0.50 Beef Fritter..... Fritter.....\$6.99
Breaded minute steak fried to crispy golden brown Add Cheese\$0.50

Grilled Cheese.....\$3.39
We think you can figure this one out! Add Ham \$1.00 Swiss & American cheese on toasted rye

NEW! Steak Sandwich *......\$6.99 A 6 ounce sirloin steak grilled to perfection & served open-faced on Texas toast

Add sautéed mushrooms or onions\$0.75 B.L.T. \$4.99
Crisp bacon, plump tomatoes & fresh lettuce make this classic a winner! Add Cheese. \$0.50
The Tower. \$6.99

A sight to see, a heaping portion of ham, Perdue turkey & Swiss piled high on a sourdough roll Fish Sandwich...

All dinners served with choice of side, vegetables & dinner roll (Baked Potato Available)
Add a dinner stade to any Heidelberg's dinner selection for only 99 cents
Not Responsible for Any Item Ordered "Well Dane"

HEIDELBERG'S is proud to serve Butcher's Block Beef. Naturally Juicy. Opti-mum Tenderness. Aged a Minimum of 21 Days, Certified by the USDA That Provides A Mouth-Watering Attraction That's Guaranteed To Please!

Sirloin Steak.......8 oz \$11.99 12 oz. \$13.99 Top choice sirloin grilled to your liking Add sautéed mushrooms & onions\$1.50 Grilled Chicken Rancho...... \$7.29

Grilled & topped with a spicy salsa & melted pepperjack Country Fried Steak......\$7.99 Just like Mom used to make. Served with all the fixin's

lettuce, tomato & sour cream. Served with refried beans & rice

JOHN'S RIBEYE STEAK 10 oz. \$15.99 14 oz. \$19.99 Top choice ribeye prepared, seasoned & cooked just the way you like it Add sautéed mushrooms & onions\$1.50

An 8 oz. sourdough Pollock fried to a crisp golden brown

Fried Chicken Dinner Two piece dinner \$6.99
Add another piece for \$2.00 All white meat \$1.00 Prime Rib.....\$13
A juicy 10 oz. prime rib cooked to your desired taste

Add mushroom 75 cents ADD A 5 PIECE GRILLED SHRIMP SKEWER TO ANY STEAK FOR \$2.99

ADD A 5 PIECE GRILLED SHIKIMIT PROPERTY.

All pizzas served on an 8" or 12" seasoned crust topped with the freshest

12"
12"
12"
12"

One of the best BBQ's in town. Topped with smokey BBQ chicken, grilled onions & cheese.

Hawaiian.....\$6.29 Ham, pineapple, & cream cheese minus the coconuts! \$11.99

three cheeses. Add mushrooms or jalapenos \$ 0.75 \$11.29

For a nice touch add jalapenos \$ 0.75 Chicken Philly..................\$6.99

The hottest pizza around! Topped with cheese, jalapenos, onions & hot sauce.

Veggie\$5.99 \$10.9

If you like your veggies, you'll love this pizza!

Topped with fresh broccoli, tomatoes, peppers, onions, \$10.99 olives & mushrooms.

Taco Pizza......\$5.99 \$10.99
Seasoned beef, jalapenos, black olives, diced tomatoes, \$10.99 & salsa, topped with a shredded cheese blend.

Chicken Primavera NEW!.....\$7.99 Grilled, marinated chicken, red onion, roasted red peppers, bacon & tender broccoli topped with an alfredo sauce & finished with our melted 3 cheese blend.

Combo.....\$6.49 This pie has it all! Beef, pepperoni, sausage, ham, green peppers, mushrooms & onions.

Create Your Own!.....\$5.49 \$10.49 Includes first two toppings. Mushrooms – Pepperoni – Black Olives – Bacon –
Sausage – Beef – Broccoli – Chicken – Grilled Onions
Green Peppers – Jalapenos – Ham – Cream Cheese \$ 0.75

Great Catch - Melt Sandwiches

All melts are served on your choice of grilled wheat, sourdough or marble rye bread with your choice of American, cheddar, pepper jack or Swiss cheese & choice of side. Sub onlon rings for 75 cents

The Chef's favorite! Our 6 oz. juicy Heidelburger pathy served on toasted rye bread & topped with melted Swiss cheese & grilled onions, with Thousand Island dressing on the side. Add mushrooms 50 cents

perfection. Topped with onions & peppers

Club Melt \$6.99
Sliced ham, Perdue turkey & bacon topped with cheese of your choice. Served HOT/COLD!

Prime Rib Melt.

Thin slices of tender prime rib with grilled onions. Add mushrooms 50 cents

Tuna Melt \$6.29
Tuna salad w/your choice of cheese served HOT/COLD Veggie Melt \$4.99 Sautéed peppers, onions, broccoli, mushrooms, black

olives, garlic & tomato

All Subs served with choice of side. Your choice of white or wheat bread. Subs can be converted to wraps for 75 cents. Have your Sub toasted, hap, or cold! Sub onlin rings for 75 cents.

Black Pepper Roast Beef BLT.......\$6.49 \$9.99
Black pepper mayo, roast beef, bacon, lettuce & tomato served with choice of cheese & side.

Mama Mia Meatball Marinara Sub....\$5.49 \$8.49 Italian meatballs in Mama Mia's homemade marinara with black olives, sautéed green & red bell peppers. Topped w/melted 3 cheese blend & toasted

Club Sub. \$5.99 \$9

Ham, turkey, bacon, Swiss & American cheese with lettuce & tomato. Ask to toast it!

lettuce & tomato. Ask to toast it!

Ask for double meat \$1.50 or double cheese for 75 cents You'll "love" - Side Orders p \$1.99 Heidelberg Fries

\$1.99 \$1.79 Cup of Soup Coleslaw \$1.79 Onion Rings \$2.59 **Baked Beans** Potato Salad \$1.79 \$1.79 Cottage Cheese \$1.79 \$1.99 Side Salad Cup of Fruit (seasonal) \$1.99

Little Racers - Kids Menu

Includes choice of french fries or chips (12 or younger) \$3.79

Mini Corny Dogs Grilled Cheese

Mac & Cheese Silly Spaghetti Chick Fingers Lil' Wranger Burger

A Great Finish - Desserts

Plain Cheesecake \$3.99 Pie of the Day \$2.99

(add chocolate syrup, carmel, cherry or blueberry topping for 50 cents Fried Cheesecake w/Fruit or Chocolate Topping \$4.29 (Add a scoop of Ice Cream to ANY DESSERT for 75 cents)

KITCHEN HOURS: Sun: 11am-10 pm, Mon-Thur: 10am-11pm, Fri: 10am-Midnight, Sat: 10am-Midnight Parties Of 8 Or More, a 15% Gratuity May Be Added We accept Visa, Mastercard, American Express & Diner's Cards





BEACH BEGINNINGS

SAUCES: Ranch, Horseradish Cream, Original BBQ Sweet Fire or Honey Mustard

"That's Hot" Wings 12/\$6.95 24/\$12.95 Single or double orders served with celery & your choice of sauce: *Original 890, Sweet Fire, Teriyaki, Mild, Hot or Dave's "Hotter"* Try them naked too!

Net Nachos..... Waffle cut potatoes piled high smothered with cheddar jack cheese. Topped with tomatoes, green onions, crumbled bacon & sour cream. Served with

Chicken Tenders \$7.99
Six chicken tenders fried to Perfection & served with honey Mustard, ranch or original bbq Toss them in hot sauce if you want to "spike" them up

Spikes" Spinach & Artichoke Dip......\$7.25

Our chef's own creamy blend of cheeses, spices, spinach & artichokes. Served with flour tortilla chips, elery carrots salsa & sour cream

Chips & Salsa Our own Fresh salsa served with flour tortilla chips Add queso \$1.25 Add guac \$2.25

Breaded mozzarella fried to a beautiful golden brown & served with marinara

Big Kahuna Nachos...Full \$12.95 Half \$6.95 A mountain of hand torn tortilla chips & seasoned ground beef smothered with cheese & topped off

with tomatoes, red onions, black olives, jalapenos, guacamole & sour cream. Salsa served on the side. Sub spiced chicken! Half order add \$1. 00, Full order add \$2. 00

Wild Chiles \$5.50

Mild jalapenos stuffed with cream cheese fried to a golden perfection & served with choice of dipping

Chicken Quesadillas Crisp Four tortillas filled with spiced chicken, tomatoes, green chiles & cheeses. Served with salsa

sour cream Breaded Shrooms & Cauliflower......\$5.95 Breaded, then fried mushroom caps & cheesey

cauliflower. Served with ranch or horseradish cream Fresh cut celery, carrots, tomatoes, cucumbers & julienne bell peppers. Served with ranch dressing

Onion Petals \$5.95 Crispy battered onion petals served with horseradish cream

Tidal Wave Wraps

ALL WRAPS ARE SERVED WITH CHOICE OF SIDE: Fruit Salad, Cottage Cheese, Waffle Fries, Onion Petals, Baked Beans or Pasta Salad, Sub a Side Salad, Side Caesar Salad, Cup of Soup or Chili for \$1.00

Ultimate Turkey Club......\$6.50 Thin sliced smoked turkey wrapped in a wheat tortilla with crispy bacon, lettuce, cucumber, tomato

& pesto, aioli Blackened Chicken..... Blackened chicken breast rolled in a wheat tortilla

with sautéed onions, bell peppers, tomatoes, lettuce pepper jack cheese with ranch dressing Asian Chicken Wrap.....

Char-broiled teriyaki chicken rolled in a wheat tortilla with mixed greens, mandarin oranges, toasted almonds & green onions served with Asian

Spikes; Pizza in Paradise

Spike N' Supreme......7" \$6.95 14" \$14.95 Italian sausage, pepperoni, red onions, mushrooms, mozzarella, green bell peppers & black olives with our cheese blend

The Flyin' Hawaiian......7" \$6.95 14" \$14.95 Straight from the big island! Canadian bacon, pineapple & ham topped with mozzarella

Ultimate Meat Pie......7" \$6.95 14" \$14.95 Italian sausage, pepperoni, ham burger, Canadian bacon & gritted chicken covered with mozzarella

The Southwestern......7" \$6.95 14" \$14.95 Green chiles, jalapenos & sliced onions atop enchilada sauce. Smothered with cheddar jack & mozzarella cheese. Topped with shredded lettuce, tomatoes & sour cream

Spiked Up Pepperoni......7" \$6.95 14" \$14.95 This is a HOT one! Crushed red Pepper flaked crust topped with pepperoni, green chiles, jalapenos & roasted red peppers, accompanied with cream cheese & mozzarella

Buffalo Chicken......7" \$6.95 14" \$14.95 Buffalo tossed gritted chicken, bacon & mozzarella cheese Served on ranch Sauce

Spinach Artichoke......7" \$6.95 14" \$14.95 Fresh spinach, artichokes, roasted red bell peppers & diced tomatoes atop alfredo sauce & smothered with bleu & mozzarella cheese

Blackened Chicken Alfredo 7" \$6.95 14" \$14.95 Alfredo sauce topped with blackened chicken, diced tomatoes & red onions. Smothered with mozzarella fresh Parmesan cheese

Set Yourself 14" Single Topping Pizza \$11.95 Each Additional Topping \$1.25

Your Choice Of Meats:

Italian Sausage, Hamburger, Pepperoni, Canadian Bacon, Gritted Chicken, Crumbled Bacon, Blackened Chicken

Your Choice Of Veggies & Things:

Mushrooms, olives, jalapenos, Red Onions, Green Chiles, Green Peppers, Cream Cheese, Roasted Red Peppers, Artichokes, Spinach, Pineapple, Blue Cheese & Fresh Tomato

Your Choice Of Sauces:

Marinara, Alfredo, Enchilada. Ranch, Bar-B-Que or Buffalo

Lay in the Sand-wiches

ALL SANDWICHES ARE SERVED WITH CHOICE OF SIDE: Fruit Salad, Cottage Cheese, Waffle Fries, Onion Petals, Baked Beans or Pasta Salad, Sub a Side Salad, Side Caesar Salad, Cup of Soup or Chili for \$1.00

Philly Chicken or Steak..... Your choice of tender grilled chicken or Choice philly steak meat smothered with sautéed onions, bell peppers & Swiss cheese served on a hoagie

Add mushrooms \$1.00 Buffalo Chicken.....\$6.95 Breaded chicken breast tossed in mild or hot buffalo sauce & served on a toasted hoagie bun with your choice of bleu cheese or ranch sauce

Prime Rib Dip..... Thinly sliced Choice prime rib with Swiss cheese, served on a toasted hoagie with a side of au jus Add mushrooms or sauteed onions for \$1.00 each

Pulled Pork\$5.95 Hickory smoked, tender & mouth watering pulled pork served with a side of bbq sauce

Vegetable Philly..... Sautéed onions, bell peppers, mushrooms & tomatoes smothered with Swiss cheese on a hoagie

Turkey Bacon Swiss.....\$6.95 Roasted turkey, thinly sliced, with hickory smoked bacon & melted Swiss cheese topped with shredded lettuce, sliced tomato & a balsamic glaze served on toasted ciabatta with mayo

Ciabatta Club\$6.95 Thin-sliced ham, turkey, hickory smoked bacon, Swiss & American cheese. Topped off with lettuce, tomato & mayo

Spinach Artichoke Chicken......\$6.95 Breaded chicken breast served on ciabatta bread & topped off with spinach artichoke dip & tomatoes

Oven-baked Italian......\$6.95 Marinara sauce, Italian sausage, pepperoni, green bell peppers, red onions & mozzarella cheese served on a toasted gonella roll

Oven-baked Steak..... Thin-sliced prime rib, Swiss cheese & sautéed mushrooms & onions served on a gonella roll & topped with shredded lettuce & tomatoes

Oven-baked Ham & Cheese......\$6.95 Thin-sliced ham with American cheese served hot on a gonella roll & topped off with shredded lettuce, tomatoes, red onions & mayo

BLT. Hickory smoked bacon served on toasted sourdough with lettuce, tomatoes & mayo

Chicken Sandwich..... A tender & juicy 6 ounce chicken breast charbroiled to Perfection & served on a toasted Kaiser bun

Side Items

COTTAGE CHEESE \$1.95 FRUIT SALAD \$1.95 BAKED BEANS \$1.95 \$1.95 WAFFLE FRIES ONION PETALS \$1.95 PASTA SALAD \$1.95

Surfs Up Soup & Salad

DRESSINGS: Ranch, Light Ranch, Bleu Cheese, Dorothy Lynch, 1000 Island, Balsamic, Honey Mustard, Red Wine Vinaigrette & Asian

Homemade Soups & Chili Cup \$2.95 Bowl \$3.95 Ask your server for the selection of the day.

Cobb Salad Crisp salad greens topped with gritted chicken, bacon, tomatoes, green onions, almonds, diced eggs & crumbled bleu cheese

Taco Salad.....\$5.95 Salad stuffed taco shell topped with seasoned beef, cheese, jalapenos, tomatoes, green onions & black olives. Served with salsa

Buffalo Chicken Salad..... Your choice of mild, hot or BBQ chicken tenders served atop crisp salad greens, shredded jack & cheddar cheeses, red onions, tomatoes & cucumbers

Chicken Caesar Salad......\$6.95 Fresh romaine, parmesan & seasoned croutons with Caesar dressing topped with gritted chicken

Teriyaki Chicken Salad......\$6.95 Gritted teriyaki chicken atop salad, greens, almonds, mandarin oranges, green onions & crispy egg noodles drizzled with a sesame Asian dressing

Spikes' House Salad.....\$2.95 Crisp salad greens tossed with cucumber, tomato & topped with seasoned croutons

Black & Bleu Steak Salad......\$7.95 Fresh romaine tossed with crumbled bleu cheese, tomatoes & diced eggs topped with grilled sirloin steak &red onions

Boogey Board Burgers

All burgers are served with choice of side:
Fruit salad, cottage cheese, waffle fries, onion petals, baked
beans or pasta salad. Sub a side salad, side caesar salad, cup
of soup or chili for \$1.00 Available cheeses: american, swiss
american, swiss, pepperjack or bleu cheese. Available toppings:
mushrooms, jalapenos or guacamole 50¢, ham or bacon 75¢

choice of cheese & served on a toasted Kaiser bun

Taco Burger We modify our Spikes burger by smothering it with enchilada sauce, green chiles, shredded cheddar & jack cheeses. Topped off with shredded lettuce, tomatoes, red onion sour cream served on a toasted Kaiser bun

Bayou Burger Bumpin' Bar - B - Que.....

Our Spikes' burger topped with sweet fire bbq sauce, crispy bacon & American cheese served on a toasted Kaiser bun Bench the beef & set it with charbroiled chicken for \$1.00

Mushroom Swiss......\$6.95 Our Spikes' burger piled with sautéed mushrooms & Swiss cheese served on a toasted Kaiser bun

Kaiser bun

Bacon Avocado Swiss......\$6.95 Our Spikes' burger topped with guacamole, crispy bacon & Swiss served on a toasted Kaiser bun

Decadent Desserts

Chocolate Oreo Volcano Sundae.....\$3.50 A rich chocolate brownie covered with vanilla ice cream & topped with flowing hot fudge, whipped cream & a cherry

Strawberry Shortcake Sundae......\$2.95 Crisp yellow shortcake topped with vanilla ice cream, strawberry sauce & whipped cream

Make it ala mode for \$1.00

MENU-GUIDE







SOUPS & SALAD

CHEF SALAD.......Jumbo \$7.49 Regular \$5.99
Fresh salad greens with ham, turkey, tomatoes, cheese, black olives, croutons and a sliced egg.

TACO SALAD.......Jumbo \$7.79 Regular \$6.49
Fresh salad greens with a "south of the border" flare.
We combine seasoned ground beef, black olives, toma
toes, shredded cheddar cheese & diced onions. Served
in a tortilla shell bowl with a side of salsa.
Substitute chicken add \$1.25

GRILLED CHICKEN

SALAD.....Jumbo \$7.69 Regular \$6.29
Grilled chicken breast placed on a bed of salad greens with cheese, tomatoes and black olives.

CRISPY CHICKEN

SALAD......Jumbo \$7.99 Regular \$6.59 A crispy chicken breast placed on a bed of salad greens with cheese, tomatoes and black olives.

DINNER SALAD.....\$2.59

A bowl of fresh salad greens with diced tomatoes, croutons and shredded cheddar cheese.

SOUP OF THE DAY

Cup \$1.99 Bowl \$2.99 Super Bowl \$4.99

DRESSINGS

Bleu Cheese, Dorothy Lynch, Fat Free Italian, Fat Free Ranch, Honey Mustard, Italian, Ranch, Raspberry Vinaigrette, 1000 Island

SIDES

Cole Slaw, Mashed Potatoes, Cottage Choose, Potato Salad, French Fries, Side Salad, Fresh Fruit, Vegetables

Substitute Onion Rings or a Cup of the Soup of the

Day for \$0.75

Add an extra side for \$1.59

BURGERS

FRESH NEVER FROZEN

Our burgers are 1/2lb and hand pattied right here daily with fresh, never frozen, USDA ground chuck and charbroiled to your taste. Served with your choice of a side.

Lettuce, tomato and onion available upon request.

THE POUNDER
A pound of the finest burger you'll ever eat. Stacked
high with two 1/2lb patties, bacon, lettuce, tomato,
onion & your choice of cheese.
THE 1/2 POUNDER \$6.99
For the less daring!

roi ine less daring:
THE CATTLEMAN \$7.69
A full 3/4 lb of the finest ground beef. Topped with your
choice of Swiss or American Cheese, bacon & mustard
sauce on a grilled hoggie bun

BIG RED BURGER\$6.	25
Our famous, juicy, charbroiled burger on a grilled kais	ser
bun with your choice of Swiss or American Cheese.	

SOURDOUGH CHEESEBURGER\$6	.59
A "one of a kind" burger. Fresh ground beef, your che	
of Swiss or American Cheese, grilled onions & musta	
squee on grilled sourdough bread	

PATTY MELT\$6	.59
Delicious fresh ground beef topped with grilled onior	ıs &
melted Swiss Cheese on grilled rye bread.	

BUILD YOUR OWN BURGER\$6	.99
Start with a juicy 1/2lb burger then add 4 of the	
following toppings.	
A 1 CI 1 D	

American Cheese	Jaiapenos	bacon
BBQ Sauce	Mushrooms	Mayo
Bleu Cheese Sauce	Ranch	Grilled Onio
Swiss Cheese	Honey Mustard	Teriyaki Sau

SANDWICHES

BIG RED CLUB\$6.8
A triple decker sandwich with layers of ham, turkey,
lettuce, mayo. Swiss & American Cheese. bacon and
tomato on toasted sourdough bread.

HOT TURKEY\$6.79
A huge pile of all white meat turkey breast stuffed
between 2 pieces of bread and topped with gravy.

НОТ	BEEF	\$6.79
Α	huge pile of roast beef stuffed between 2 :	slices of
bre	ead and topped with beef aravy.	

FRENCH DIP	.\$6.89
Tender, juicy roast beef served on a grilled hoagie	bun
with Au Jus. Add Swiss Choose For 300	
4== 4 1/ B1111 11/	

STEAK PHILLY\$7.49	
Thinly sliced USDA steak, Swiss Cheese, green peppers,	
mushrooms & onions on a grilled hoggie hun	

CHICKEN PHILLY......\$6.99

All white meat chicken, green peppers, mushrooms, onions & melted Swiss Cheese on a grilled hoagie bun.

REUBEN....\$6.49

Made with a huge pile of lean corned beef, sauerkraut,
Swiss Cheese and 1000 Island dressing on grilled
marble rye bread.

PORK TENDERLOIN	\$6.59
A huge tenderloin breaded and deep fried. Ser	ved on a
grilled kaiser bun with lettuce, tomato, onion a	nd mayo.
GRILLED HAM & SWISS	\$5.99

Hickory smoked ham with Swiss Cheese on grilled sour dough bread.

SMOTHERED STEAK \$7.99

A tender 8 oz sirloin steak smothered by sauteed onions and mushrooms served open faced on a grilled hoagie.

GRILLED CHICKEN. \$6.2:

A grilled chicken breast on a grilled Kaiser bun. Served with your choice of BBQ or Honey Mustard sauce.

BREADED CHICKEN.....\$6.5

A hand breaded chicken breast served with mayo or honey mustard on a grilled Kaiser bun. Lettuce, tomato and onion served on request.

NEBRASKALAND CHICKEN \$6.79
A grilled chicken breast topped with smoked ham and Swiss cheese. Served on a grilled Kaiser bun.

ENTREES

SMOTHERED CHICKEN BREAST	\$7.99
A juicy charbroiled chicken breast smothered with	
sauteed mushrooms, onions and mozzarella chees	se.
Served with a side salad, vegetable, choice of poto	ota
and Texas Toast. Add a chicken breast for \$2	

COUNTRY	FRIED STEAK	\$9.99
	of breaded Angus beef topped with be	
country	, style gravy. Served with a side salad,	vegetable
choice o	of potato & Texas Toast.	•

Jl	UNIOR COUNTRY FRIED STEAK	\$7.99
	A smaller version of Big Red's famous dinner. A 1	/3 lb of
	breaded Angus beef served up just like the origin	al.
	bredded Arigos beer served op Josi like me origin	ui.

CHICKEN FRIED CHICKEN BREAST DINNER.....\$7.99 Hand breaded, boneless, skinless chicken breast deep fried and topped with country gravy. Served with a side salad, vegetable, choice of potato & Texas Toast. Add a chicken breast for \$2

CHICKEN BREAST DINNER	
A boneless charbroiled chicken breast se	erved
with vegetables, choice of potato & a sa	ad. Add a
chicken breast for \$2	

BREADED SHRIMP	\$11.99
Crispy breaded shrimp fried to perfection.	
side salad, vegetable, choice of potato an	d Texas Toast.

HOT BEEF DINNER \$8.30 A huge pile of roast beef stuffed between 2 slices of bread & topped with beef gravy. Served with a side salad, choice of potato & vegetable.

HOT TURKEY DINNER....\$8.3

A huge le of all white meat turkey breast between 2 pieces of bread and topped with gravy. Served with a side salad, choice of potato and vegetable.

PLATTERS

CHICKEN TENDER
Breaded, seasoned strips of tender, juicy all white
chicken. Served with your choice of a side and a sauce.
CATFISH FILLET\$6.29

Big Red's farm raised catfish fillets. Served with your choice of a side and a sauce.

SHRIMP.....\$6.79

A platter of breaded shrimp. Served with your choice of a side and a sauce.

FISH & FRIES. \$6.79
Battered cod with fries & cole slaw.

STEAKS

Charbroiled to Perfection All steaks are served with a side salad, vegetable, choice of potato and Texas Toast.

RIBEYE STEAK DINNER. \$12.49
Hand cut Nebraska Beef! A tender juicy 8 oz Ribeye
steak seasoned and charbroiled just the way you like it.
Add Shrimp for \$3

CHOPPED BEEF STEAK.....\$7.99
3/4 lb chopped beef char-broiled just the way you like it and smothered in mushroom gravy.

APPETIZERS

BIG RED COMBO\$8.5

Combination of cheese stix, mushrooms, cauliflower, onion rings & potato skins. Served with your choice of squee.

Battered and deep fried mushroom caps served up golden brown with your choice of sauce.

 ONION RINGS
 \$5.99

 Made right here! A huge pile of our hand breaded rings.
 \$2.59

 FRENCH FRIES
 \$2.59

 CHIPS & SALSA
 \$2.69

 Add Cheese for \$2
 \$2.69

fortillas.

GIZZARDS......\$5.79

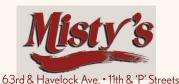
Served with your choice of sauce.

SAUCES

BBQ, Bleu Cheese, Honey Mustard, Marinara, Nacho Cheese, Ranch, Salsa

Dinner 5pm - 9pm Every Night WWW.METRODININGDELIVERY.COM





M Denotes Misty's signature items
Appetizers
MISTY'S SAMPLER
M BLACKENED PRIME RIB
Tender bite-size Misty's prime rib blackened with our Cajun spices and served with horseradish cream.
ESCARGOT 9.95
French snails baked in fresh garlic-herb butter, topped with Havarti cheese and served with garlic toast.
ARTICHOKE HEARTS8.95
Lightly dipped in Japanese bread crumbs. Deep-fried and served with lemon butter and shredded Parmesan cheese.
CALAMARI
Calamari strips lightly dipped in herbed Japanese bread crumbs. Deep-fried and served with Misty's Bloody Mary cocktail sauce.
PORTOBELLO MUSHROOM
Grilled balsamic marinated Portobello mushroom with an artichoke relish and Monterey jack cheese. Served with toasted French bread.
COLOSSAL SHRIMP COCKTAIL
SPINACH & ARTICHOKE DIP
Mozzarella and jalapeno jack cheese, chopped spinach and artichoke hearts topped with smoky bacon bits. Served with fresh tortilla chips.
BUFFALO WINGS 7.95
Large chicken wings tossed in our Cajun hot sauce, served with bleu cheese dip and celery sticks.
MO77APFILA STICKS 8 95

served with marinara sauce and garlic toast. South & Solad

MOZZARELLA STICKS8.9
Soft Mozzarella dipped in Italian batter, deep-fried and

....8.95

Soup & Salag		
MSEAFOOD BISQUEBOWL 4.50 CO Our signature soup, with sautéed minced shrim scallops in a rich lobster sherry cream.	UP ip ar	3.50 nd
FRENCH ONION		3.50 with
SOUP DU JOURBOWL 3.50 Fresh soup created daily by our chefs	UP	2.95
GRILLED STEAK & PORTOBELLO MUSHROOM SALAD Carved sirloin steak with Portobello mushrooms bleu cheese on field greens. Served with balsar vinaigrette.	s and	

MMISTY'S CAESAR......Dinner 8.95 Lunch 7.95 Fresh romaine, homemade croutons, shredded Parmesan cheese and tomatoes tossed with our classic

Caesar dressing.

w/ blackened prime rib Dinner 11.95

w/ grilled chicken Dinner 9.95

Lunch 9.95 BBQ SALMON SALAD.....Dinner12.95 Lunch 11.95

Atlantic salmon grilled with Misty's BBQ seasoning, nestled on top by baby spinach leaves. Served with malted vinegar dressing.

STRAWBERRY SPINACH SALAD...... 8.95 Baby spinach, sweet red onion and caramelized almonds tossed in a poppy seed dressing
With grilled chicken.....

Famous Prime Rib

Served with choice of soup du jour, house salad or Caesar and choice of potato or rice.

Misty's is proud to serve you the Midwest's Finest Prime Rib. Aged 21 days, our Certified U.S.D.A. Choice Prime Rib is carefully prepared using Misty's Seasoning and slowly

...........6 oz. 12.95

Make it blackened add 2.00
For an end cut of prime rib, please add one dollar.
(Subject to availability.)

Chargrilled Steaks

Served with choice of soup du jour, house salad or Caesar and choice of potato or rice.

Misty's is proud to serve only Certified U.S.D.A. Choice Beef. This assures you that your steak or prime rib is carefully trimmed from only the top 10% of Midwest grown beef

cattle.	
M PETITE FILET MIGNON	22.95
FILET MIGNON	27.95
A thick cut of tenderloin wrapped with hickory-si bacon. The finest example of flavor and tendern	
NEW YORK STRIP 11 oz.	26.95
This popular cut is firmer in texture and preferre full-bodied flavor and tenderness.	
TOP SIRLOIN	20.95

18.95

RIBEYE11 oz. 23.95 14 oz. 26.95 A fine example of quality choice beef. Exceptional marbling makes the Ribeye the most flavorful and tender cut of all.

T-BONE..... This classic combines full flavor w/ ideal tenderness.

Seafood Combinations
Served with choice of soup du jour, house salad or Caesar
and choice of potato or rice.

QUEEN CUT PRIME RIB AND	
BREADED SHRIMP	
CRAB LEGS	32.95
LOBSTER	39.95
PETITE FILET MIGNON AND	•
BREADED SHRIMP	29.95
CRAB LEGS	35.95
LOBSTER	46.95
Seafoc	
Sarvad with chaics of soun du jou	r bausa salad ar Cassar

Served with choice of soup du jour, house salad or Caesa and choice of notato or rice

M SALMON CHLOE	17.9
Grilled fillet of Atlantic salmon, stuffed with sautée	d
shrimp, shallots and brie cheese. Sauced with	
Chardonnary dill butter.	
MISTY'S BREADED SHRIMP	100

Hand-breaded panko crusted large shrimp fried to a golden brown. Served with Misty's bloody Mary cocktail sauce.

....... 17.95

Linduine tossed with an asiago cream sauce topped with Alaskan king crab, sered with garlic bread

LOBSTER

Cold water tails, steamed to accent its sweet and mild

ONE TAIL (1/2 POUND) _______28.95 ALASKAN KING CRAB...... One pound of steamed, split king crab legs. Served with

drawn butter and fresh lemon.

Sandwiches

Served with Misty's French fries.	
M MISTY'S DELUXE CHARBURGER	5
Traditional Misty's favorite! Topped with Cure-81 ham	١,
American cheese, mushrooms, special sauce and lettur	ce
SMOKEY BLUES BURGER 8.0	95
Fresh Angus burger topped with bleu cheese and smokehouse bacon. Served with chipotle mayonnaise	

BIG RED BURGER 8.95 Swiss cheese, smoke-house bacon, fresh mushrooms and dijonnaise sauce.

CLASSIC REUBEN..... Grilled rye bread piled high with tender corned beef, Swiss cheese, fresh sauerkraut and homemade reuben dressing.

MHONEY-ALE CHICKEN SANDWICH9.95
Grilled chicken breast, melted Swiss cheese, smoke
house bacon and honey-ale mayonnaise made with our
own Stonehenge Orange Wheat Ale.
ITALIAN CHICKEN SANDWICH 9.95
Grilled vellow fin tung with a homemade brown bay

sauce Misty's prime rib topped with sautéed onions, fresh mushrooms, and Monterey jack cheese. Served on grilled sourdough bread. MPRIME RIB MELT..... .11.95

Tender slices of Misty's prime rib piled high with Swiss cheese, sautéed onion, mushrooms and roasted red peppers all on a toasted French roll. Served au jus.

Tender slices of Misty's prime rib served on a toasted French roll. Served au jus.

OPEN-FACED PORTOBELLO MUSHROOM SANDWICH. 9.95
Grilled portobello mushroom topped with marinated artichoke hearts, Kalamata olives, sweet red onions with melted provolone and mozzarella cheeses. Served with toasted focaccia.

atta bread.

Entrees

Served with choice of soup du jour, house salad or Caesar and choice of potato or rice.

PASTA ALFREDO	Dinner	12.95	Lunch	9.95
Linguine tossed wit		mesan cr	eam sauc	e.
Served with garlic	toast.			
With blackened pri	me rib	16.95		13.95
With grilled chicker	n	15.95		11.95
PASTA PRIMAVERA		13.95	Lunch	

Linguine with seasonal vegetables tossed in a Parmesan mushroom cream sauce. Served with garlic toast. M BABY BACK BBQ RIBS 22.95

House smoked ribs seasoned with Misty's BBQ spice and glazed with our sweet and spicy BBQ sauce.

RED PEPPER BASIL CHICKEN 15.95

Grilled marinated chicken breast topped with a roasted red pepper basil cream sauce.

GRILLED PORK CHOP......14.95 TWO CHOPS......1
Tender and flavorful Berkshire center cut pork chop glazed with a maple-mustard marinade. GRILLED DUCK BREAST

Skinless duck breast filled with diced pears and gor

a la Carte

HOUSE SALAD	3.50
CAESAR SALAD	3.95
BAKED POTATO	2.75
LOADED BAKED POTATO	3.75
MISTY'S SIGNATURE MASHED POTATOES.	2.75
AU GRATIN POTATOES	3.50
MISTY'S FRENCH FRIES	2.50
WILD RICE BLEND.	
FRESH SEASONAL FRUIT	3.50
COTTAGE CHEESE	
GARLIC BREAD	
Half order 2.75 Full order-	3.75
ONION RINGS	
Half order2.75 Full order.	<i>A</i> .75
STEAMED SEASONAL VEGETABLES	
AU GRATIN POTATOES	3.25
D	

Beverages

FRESH ROASIED COFFEE	. 1.95
FRESH BREWED TEA	.1.95
SOFT DRINKS	1.95
MILK	1.50

